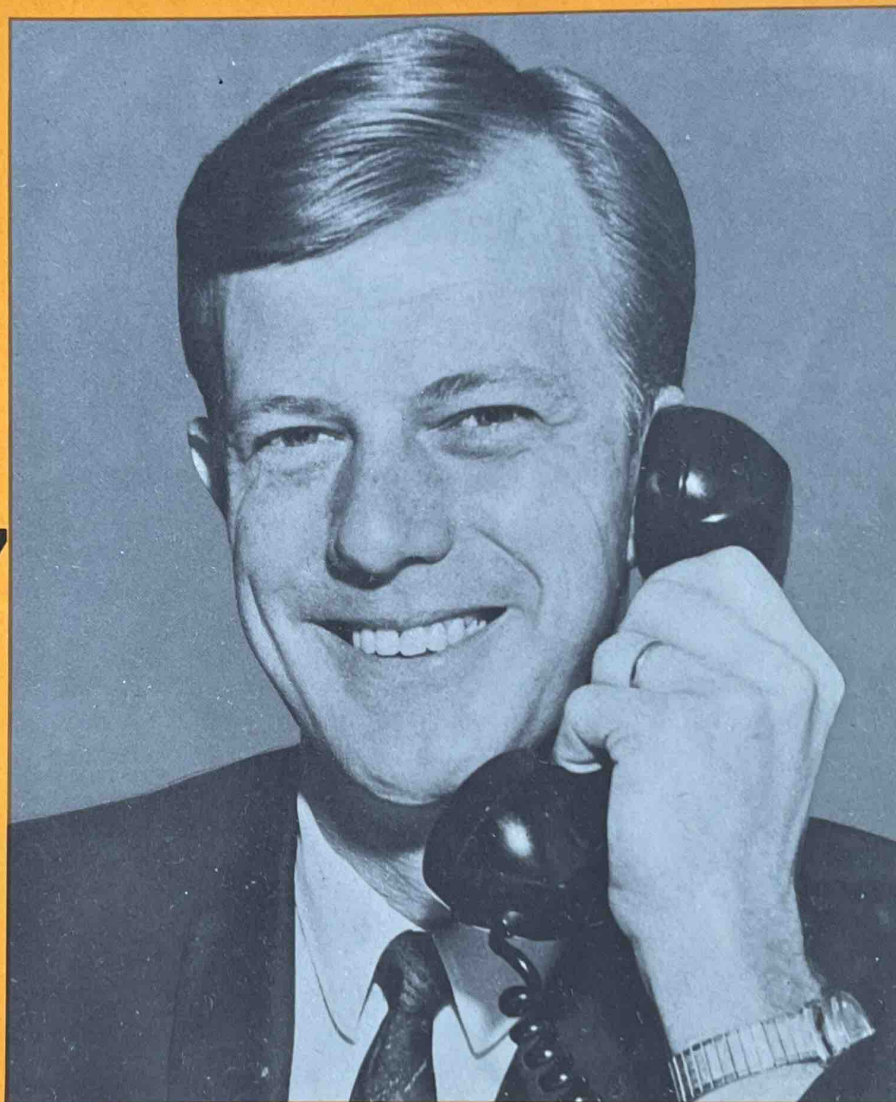


Recipes

as heard on
"Ask Your
Neighbor"
with BOB
ALLISON



WWJ RADIO 95

SECTION ONE \$1.00



Hi Neighbor . . .

First of all a big thank you for buying our book! I know you'll find some great new cooking ideas and recipes in it.

This is the first of a series of books which, when completed, will contain almost all the recipes we've received from our listeners.

Most of these recipes will be superb, I'm sure. Many of them have been used in our own home and carry the personal recommendation of the Allison Household. All of them come recommended by at least ONE person . . . the neighbor who phoned them into the show! Besides the old favorite dishes you'll find some highly unusual and interesting recipes that have been handed down through families for generations and couldn't be found anywhere else. I hope you'll find a special favorite that will start a new journey down through YOUR family.

I would like to dedicate this book to my wife Jo; not only for all the effort she put into its preparation, but for being able to put up with me for all these years and still prepare food that's better than 'mama used to make'!

Hopefully, you and I will be talking on the air someday soon and be sharing your favorite recipe with the neighbors. I'll be looking forward to it.

Bob Allison

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BEEF

POT ROAST

Skillet

3-3½ hours (serves 6-8)

1 T. fat
1 beef chuck roast (4 lb.)
1½ t. salt
¼ t. pepper
1 med. onion sliced thin

½ t. celery seeds
½ t. oregano
¼ c. water
2 T. wine vinegar

Melt fat in heavy skillet or Dutch Oven. Add and brown meat. Sprinkle with seasonings. Combine water and vinegar and pour around roast. Over top of roast arrange onion slices. Cover skillet tightly and simmer 3-3½ hours or until fork tender. 10/5/66

ENGLISH SUET PUDDING (to serve with Roast Beef)

2 hours

2 heaping c. flour
1½ c. kidney suet chopped fine
½ t. salt
1¼ c. water

Mix well, tie loosely in bag or piece of white cloth. Allow for swelling. Place in boiling water for 2 hours. Add more water if necessary. Slice and serve with beef gravy. 11/21/63

STANDING RIB ROAST

Pre-heat oven 500

Let stand at room temperature ½ hour before cooking. Wipe meat and rub with salt (½ t. per lb.) and a little pepper and flour. Put in roaster uncovered, no water. If you prefer, season with garlic powder. After 20 minutes, turn down oven to 300-350 degrees. Rare—18-20 min. per lb., Medium—20-25 min. per lb., Well—30 min. per lb. If rolled—roast 10 min. per lb. longer. 12/4/63

FRESH BRISKET

Dutch Oven

3½ hours (serves 6)

(savory sweet pot roast)

3 lb. brisket
2 c. onion slices
2 8 oz. cans tomato sauce
2 T. brown sugar
1 t. dry mustard

1 T. Worcestershire sauce
½ t. salt
1 c. water
¼ c. lemon juice
¼ c. wine vinegar

Brown meat in a small amount of fat. Add remaining ingredients. Cover and simmer 3 hours. Add noodles or small potatoes and cook 30 minutes longer. 5/20/66

BEEF

BEEF BRISKET

(a listener says this is Carol Channing's favorite)

350° 3½ hours (serves 6-8)

4 lb. beef brisket
2 t. salt
1 t. ground ginger
1 clove garlic
½ t. dry mustard
2 c. red wine vinegar
½ c. dry vermouth
1 c. water

2 medium yellow onions, quartered
2 bay leaves
2 t. mixed pickling spices
1 t. whole black peppercorns
8 whole cloves
1/3 c. sugar
2 t. fat or vegetable oil
6 gingersnaps, finely crushed

Trim all fat off meat. Rub meat with salt, ginger and cut garlic. Place in large bowl or pan. Combine remaining ingredients except fat and gingersnaps in a saucepan. Bring to boil and pour over meat. Cool, cover tightly and place in refrigerator overnight. Turn once. Next day remove meat from marinade, reserving liquid. Dry meat with paper towel. Heat fat until sizzling and sear meat on all sides in heavy skillet. Transfer meat to Dutch Oven. Add 1¼ c. marinade liquid. Cover tightly and simmer on top of stove or in moderate oven (350°) for 3½ hours or until meat is tender. Add more marinade as needed. Remove meat to heated serving platter. Skim off excess fat. Thicken with ginger snaps and add salt and pepper to taste. Slice meat diagonally in strips.

5/18/67

BEEF RIBS SPICY

Kettle

2 hours (serves 3-4)

3 lb. short ribs cut in serving pieces
1 medium onion
2 T. vinegar
1 T. Worcestershire sauce

1 t. prepared mustard
1½ c. water
1/8 t. pepper

Brown well on all sides in heavy aluminum kettle. Place meat on plate and pour off all but 2 T. fat. Slice in onion. Add remaining ingredients and simmer. When it boils add meat and simmer 2 hours or until tender. Turn occasionally. Remove meat and pour off excess fat and add ¼ c. boiling water and stir for gravy.

11/15/64

BEEF BURGUNDY (make ahead)

Dutch Oven

3½ hours

3 lb. lean beef chuck
¼ c. fat
3 T. flour
1½ t. salt
½ t. pepper

½ t. thyme
1 can beef consomme
1 c. burgundy wine
4 oz. can button mushrooms undrained
2 onions diced

Cut meat into 1 inch cubes. Brown in fat. Mix together flour and seasonings and stir into cubes. Add liquids and simmer for 2 hours covered. Remove cover and skim off fat. Add mushrooms and onions. Simmer another 1½ hours. Store in refrigerator in large bowl covered with foil for up to 4-5 days. Serve over rice, potatoes, or noodles.

9/12/66

STEAK

ROLLED ROUND STEAK

Electric Skillet

1 hour (serves 4)

1 lb. round steak
1 large onion, cut in strips
salt
pepper
flour
 $\frac{3}{4}$ c. water

Cut steak into strips 3 inches wide and 7 inches long. Season with salt and pepper and flour them on both sides. Roll steak around 3 or 4 strips of onion and secure with a toothpick. Brown in fat in heavy skillet or electric fry pan on both sides. Add water, cover and cook slowly 1 hour adding water as necessary.

BEEF IN BEER

Dutch Oven

2 hours (serves 6-8)

(A Danish recipe that is one of our favorites)

3 lbs. boneless sirloin or top round
flour, salt and pepper mixed together
 $\frac{1}{2}$ c. butter
1 small onion
10 oz. beer
2 c. thin beef stock
2 t. sugar
2 t. vinegar

Cut meat in small squares, dust with seasoned flour. In Dutch Oven brown lightly in butter. Slice onion into pan. Add beer, stock, sugar, and vinegar. Cook slowly until tender. (About 2 hours.) Remove meat from pan and serve with gravy on top. (I serve it over noodles. It's great for company.)

5/13/66

PEPPER STEAK

Skillet

(serves 4)

1 lb. sirloin tip, cut into strips and sliced diagonally
 $\frac{1}{4}$ c. oil
1 t. salt
 $\frac{1}{2}$ t. pepper
1 scallion sliced
1 clove garlic chopped
3 large red and green peppers cut up
1 c. beef stock
2 T. corn starch
2 t. soy sauce
 $\frac{1}{4}$ c. water

Heat oil, brown meat, season and add vegetables. Pour in stock. Cover and cook 10 minutes. Blend together rest of ingredients and stir into pan. When liquid becomes translucent, stop stirring and take off stove.

12/30/66

SWISS STEAK

Electric Skillet

1-1½ hours

1 full round steak cut into serving pieces
seasoned flour
fat
1 can stewed tomatoes
green pepper
onions
2 carrots sliced

Pound in flour well. Brown meat on all sides in electric skillet with fat on very low heat. Add vegetables and simmer for 1-1½ hours covered. Add water if needed.

10/4/66

BEEF

STROGANOFF SAUCE

Skillet

1 t. grated onion
3 T. flour
freshly ground pepper
2 chicken bouillon cubes
3 T. chili sauce

3 T. butter or margarine
¼ t. salt
1 ½ c. water
1 c. dairy sour cream (8 oz. carton)
2 c. cubed beef, veal, pork

Saute onion in butter. Blend in flour, salt and pepper. Add bouillon cubes and water and boil for one minute. Mix sour cream and chili sauce and add ½ c. of heated first mixture stirring constantly. Heat to boiling point. Add cubed meat. Heat and spoon over cooked rice or noodles.

2/9/65

BEEF STROGANOFF NUMBER 1

Skillet — Dutch Oven

1 ½ lb. round steak
1 t. salt
4 T. shortening or margarine
¼ c. beef stock (bouillon)
¾ c. sour cream

4 T. flour
¼ t. pepper
1 onion thinly sliced
1 t. prepared mustard

Cut meat in strips (2 inches long). Dust with 3 T. flour mixed with salt and pepper. Fry meat and onion in 2 T. of the shortening for about 3 minutes or until brown. Add remaining shortening and flour. Stir in beef stock and cook stirring, until sauce is smooth. Add mustard and sour cream, cover and cook over very low heat for 1 hour until meat is tender. Don't Boil!

3/24/65

BEEF STROGANOFF

Skillet — Dutch Oven

(serves 4-6)

(The listener says that this is the recipe from the Old Russian Bear Restaurant.)

1 lb. round steak ¼ inch thick
1 cut up clove of garlic
2 T. flour
3 t. salt
¼ t. pepper
1 c. sour cream

½ c. minced onions
¼ c. salad oil or margarine
1 can condensed undiluted
cream of mushroom soup
1 lb. fresh mushrooms, washed
cleaned and sliced

Trim beef, rub on both sides with garlic. Combine flour, salt and pepper. Cut meat in strips 1½ X 1 inch. Brown onion and garlic lightly in heated oil in large skillet. Remove to kettle. Place meat in same skillet and brown well on all sides. Put meat in kettle. Scrape any brown on bottom of skillet and add. Cover and simmer 15 minutes. Add soup and sliced mushrooms. Cover and cook until mushrooms are tender (15-20 minutes). Uncover and cook over low heat until meat is tender and mixture is thick. (1-1½ hours) Just before serving, stir in sour cream. Thicken with flour and water if necessary. Serve with shoe string potatoes, noodles or mashed potatoes.

11/22/66

This recipe was called in twice, once on the above date and once on the 27th, a few days later.

BEEF STROGANOFF NUMBER 2

Skillet — Dutch Oven

(serves 4)

2 lbs. boneless beef
 ½ c. flour
 1 t. salt
 ½ t. Accent
 1/8 t. pepper
 2/3 c. tomato juice
 2/3 c. sour cream

1/3 c. butter
 3 medium onions chopped
 ½ lb. mushrooms (1 can) sliced
 2 beef bouillon cubes
 dissolved in 1½ c. boiling water
 ½ c. sherry wine

Wipe meat with damp cloth, cut in strips (thin). Mix flour, salt, pepper, Accent and place in paper bag and dredge meat in bag. Brown meat quickly in ½ of the butter. Remove meat. Cook onions and mushrooms until slightly browned in remaining butter. Add bouillon, tomato juice, and sherry. Bring to a boil. Add meat. Cover and simmer about 1½ hours until meat is tender. Season to taste. Stir in sour cream. Serve at once with rice or noodles. 7/14/66

BEEF STROGANOFF NUMBER 3

Skillet

(serves 4)

1½ lb. sirloin strip steak
 6 slices bacon, diced
 ¾ t. salt
 ¼ t. pepper
 paprika

¼ c. chopped onion
 1½ T. flour
 1 can cream of mushroom soup
 1 can whole small mushroom buttons
 1 c. sour cream

Cut steak into 1½ X 1 inch pieces. Brown quickly in small amount of butter. Push to one side and saute the onions. Fry the bacon in a separate pan. Drain and scramble with the meat and onions. Add salt and pepper. Stir in flour and mix gently. Add soup and mushrooms and cook gently 20 minutes. Add paprika. Remove from heat and add sour cream. Serve over noodles and rice. 1/12/68

HAMBURGER STROGANOFF

Skillet

(serves 4-6)

¼ c. butter or margarine
 1 lb. ground chuck
 2 T. flour
 ¼ t. Accent
 ¼ t. paprika
 1 c. dairy sour cream

½ c. minced onion
 1 clove garlic minced
 2 t. salt
 ¼ t. pepper
 1 lb. sliced mushrooms
 1 can condensed cream of chicken soup

Saute onions in butter until golden. Add mushrooms. Add meat and brown. Add seasonings and flour. Saute until meat loses pink color. Add soup and simmer uncovered 10 minutes. Before serving add sour cream and heat through. 12/17/65

BEEF — HAMBURGER

CHOPPED BEEF STROGANOFF

Skillet

(serves 4-6)

1½ lb. ground beef
3 T. flour
2½ c. water

1 envelope onion soup mix
2 T. tomato paste
½ c. sour cream

In large skillet stir meat until browned. Blend in onion soup mix, flour, and tomato paste. Stir in water. Simmer covered 10 minutes. Stir in sour cream. Serve on noodles. Garnish with snipped parsley.
3/9/67

HAMBURGER NOODLE STROGANOFF

Skillet — Casserole

25 minutes, 375° (serves 4-6)

½ package noodles (4 oz.)
¼ c. margarine
½ c. finely chopped onion
1 clove garlic finely chopped
1 can (6 oz.) sliced mushrooms drained
1 lb. ground hamburger
1 T. flour

1 can (8 oz.) tomato sauce
¼ c. red wine
1 can beef bouillon
1 t. salt
¼ t. pepper
1 c. sour cream
½ c. grated Parmesan cheese

Cook noodles per directions and drain. Meanwhile melt margarine in large skillet and saute onions and garlic about five minutes. Add beef and cook stirring until browned. Remove from heat. Stir in flour, tomato sauce, mushrooms, wine, bouillon, salt, and pepper. Return to heat and simmer 10 minutes. Remove from heat and blend in sour cream. In lightly greased 2 quart casserole layer 1/3 of noodles, 1/3 of meat mixture and repeat twice. Sprinkle cheese on top. Bake uncovered 25 minutes at 375°.
3/10/67

(After all of this, I get the feeling that Stroganoff is one of Detroit's favorite dishes!)

SALISBURY STEAK IN MUSHROOM SAUCE

Skillet

1 lb. ground beef
1 T. grated onion
½ t. salt
1 beef bouillon dissolved
in ½ c. boiling water
2 T. butter or bacon drippings
½ c. dry red wine
2 T. chopped parsley

½ c. rich milk (condensed or
half and half)
dash black pepper
1 t. Worcestershire sauce
1 4 oz. can mushrooms
2 T. flour

Mix beef lightly with cream, onion, salt and pepper. Shape into four thick patties. Heat butter in heavy skillet. Brown patties quickly on both sides. Remove from skillet. Add flour to drippings and blend well. Add bouillon, water and wine and cook, stirring constantly, until mix boils and thickens. Stir in Worcestershire sauce, parsley and mushrooms including liquid. Season to taste with salt and pepper. Return patties to sauce. Reduce heat and simmer until meat is done to your taste.
10/27/65

HAMBURGER

SALISBURY STEAK

Skillet

(makes 5)

1 lb. ground beef or chicken
1 egg slightly beaten
1 onion diced
1 can tomato soup

¼ to 1/3 c. ketchup
salt and pepper
1 c. soft bread crumbs
1 can small mushrooms undrained

Place all ingredients except soup and mushrooms in large bowl and mix well. Shape into large patties ½ to 1 inch thick. Fry in butter, browning well on both sides, over high heat. Let simmer, covered, until done. Add tomato soup and mushrooms. 9/6/66

SALISBURY STEAK

Broiler

(serves 4-6)

1 lb. ground beef
½ t. Worcestershire sauce
4 T. barbeque sauce

1 c. crushed corn flakes
1 T. Parmesan cheese
salt and pepper

Mix well, form into patties, and broil 5 minutes on each side.

1/11/67, 5/1/67

MINCEMEAT (HELEN'S 100 YEAR OLD RECIPE)

1 lb. kidney suet chopped fine
1 lb. dark seedless raisins
1 lb. white seedless raisins
1 lb. currants
1 c. white sugar
2 t. nutmeg
1 small can crushed pineapple
undrained

3 lb. minced sour apples (Northern spy or Gruenings)
1 lb. brown sugar packed
grated rind and juice of 2 lemons
½ lb. peel cut fine (any kind)
1 t. ginger
1 t. salt
½ oz. brandy

Mix together and store in cool place.

11/21/66

SWEDISH MEATBALLS NUMBER 1

Skillet — Casserole

(serves 6)

2 T. butter or margarine
1 egg
½ c. fresh bread crumbs
2 t. sugar
¼ t. nutmeg
¼ lb. shoulder pork ground
3 T. flour
1¼ t. salt
1 c. water

1/3 c. minced onion
½ c. milk
1¼ t. salt
½ t. allspice
1 lb. chuck beef ground once
2 T. butter or margarine
1 t. sugar
1/8 t. pepper
¾ c. light cream

Saute onion in butter until golden in large skillet. In large bowl beat egg. Add milk and bread. Let stand 5 minutes. Add salt, sugar, allspice, nutmeg, meats, and sauteed onion. Blend well with fork. In same skillet heat 2 T. butter and using 2 T. of mixture shape into small balls (½ to ¾ inch in diameter). Drop some into skillet and brown well all over. Remove to warm casserole. Repeat until all meatballs are browned. Into remaining fat in skillet, stir flour, sugar, salt, and pepper. Slowly add water and cream. Stir until thickened. Pour over meatballs or serve separately. 4/1/64

BAR-B-Q

SWEDISH MEATBALLS NUMBER 2

Electric Skillet

(serves 6-8)

1 lb. ground beef
½ lb. ground pork
½ c. chopped onions
¾ c. fine bread crumbs
3 t. chopped parsley
1½ t. salt
1/8 t. pepper
1 t. Worcestershire sauce
1 egg

½ c. milk
¼ c. salad oil
¼ c. flour
1 t. paprika
½ t. salt
1/8 t. pepper
2 c. boiling water
¾ c. dairy sour cream

Mix thoroughly first 10 ingredients and chill two hours in refrigerator. Shape into balls size of a walnut. Brown in salad oil. Remove meat and stir remaining ingredients into remaining grease. Return meat to gravy and cook 20 minutes. 4/3/64

BAR-B-Q BEEF

(12 sandwiches)

1 lb. lean beef (chuck)
1 green pepper chopped
4-5 onions cut up
1 t. dry mustard

1 t. allspice
2 T. vinegar
1 T. sugar
1 bottle ketchup

Cover beef with water and simmer until tender and can be shredded. (about one hour) Drain and save juice. When cool, shred, discarding fat and gristle. Add the remaining ingredients to the juice. Cook until thickened, 1½ hours, stirring occasionally. Add meat. If more juice is needed add tomato juice or V-8. Spread on buns and serve. 5/10/65

BAR-B-Q BEEF (TURKEY)

Skillet

(12-14 hamburger buns)

2 lbs. ground beef (or
cooked turkey or cut up beef)
1 can tomato soup
4 T. Worcestershire sauce
¼ c. lemon juice

½ c. chopped onions
3 T. dark brown sugar, packed
3 T. light vinegar
2 t. prepared mustard
½ c. water

Brown meat and onions, mix everything and let simmer 30 minutes or longer. 1/24/67

BEEF BAR-B-Q (PORK)

Casserole

350° (12-16 hamburger buns)

1 lb. pork cubed
1 can tomato soup
¼ c. sugar
1/3 c. Worcestershire sauce

1 lb. beef cubed
1 onion diced
1/3 c. vinegar
1 c. water

Add to taste — garlic powder, celery seed, salt, and pepper.

Place meat in 3 quart casserole dish. Mix other ingredients together and pour over meat. Bake 2½-3 hours, covered. Mash and serve on buns. 1/26/65

BAR-B-Q CALIFORNIA

Skillet

- 1½ lb. ground beef
- 1 large onion
- ¾ c. ketchup
- 2 T. prepared mustard
- 1 t. salt

- 1 T. fat
- 1 green pepper
- 2 T. sugar
- 1 T. vinegar

Brown meat in fat. Add remaining ingredients. Simmer 45 minutes.

1/28/63

BAR-B-Q BUN BURGERS

(8 buns)

- 1 medium onion chopped or 1 whole onion or 1 t. onion salt
- 1 lb. ground beef
- 1 t. salt

- ¼ t. pepper
- 1 green pepper chopped (optional)
- 1 c. ketchup
- 1 T. butter or margarine

Saute onion and green pepper about 3 minutes in buttered skillet. Add beef, cooking and stirring, until red color disappears. Add ketchup, salt, pepper and simmer 10 minutes. Serve in plain or toasted buns.

12/11/64

BAR-B-Q BOLOGNA

Rotisserie

- 1 unsliced bologna 3-4 lbs.
- 1 c. ketchup
- 1/3 c. butter or margarine, melted

- 1½ T. Worcestershire sauce
- 1½ T. golden brown prepared mustard
- 1½ t. onion salt

Score bologna with diagonal lines about ¼ inch deep. Anchor on spit and attach to grill. Cook on rotisserie with hood down over medium coals 1¼ hours or until heated through and browned. Meanwhile combine other ingredients for sauce. Brush on bologna frequently during last 15 minutes of cooking. Slice meat ¼ inch thick. Serve between toasted hamburger buns with remaining sauce heated and spooned over.

5/31/65

BAR-B-Q SHORT RIBS

Casserole

300° 2 hours

- 2 lbs. beef short ribs
- 1 8 oz. can tomato sauce
- 1½ t. salt
- 1 T. prepared mustard

- ½ c. red wine
- 1½ t. minced onion
- 2 T. vinegar
- dash cayenne pepper

Trim off fat and rub heated skillet. Brown meat slowly on all sides. Drain off all fat. Combine remaining ingredients and pour over browned ribs. Put in casserole or baking pan. Cover, bake 300° 2 hours, or until tender.

3/5/64

LEFT OVER BAR-B-Q

1 hour (serves 8)

- 1½ c. thinly sliced beef
- ¾ c. Bar-B-Q sauce
- 1 c. water

- 1 green pepper diced
- 3 stalks celery diced

Put all ingredients in a pan and simmer for 1 hour.

6/6/66

BAR-B-Q, CORNED BEEF

LEFT OVER PORK BAR-B-Q

½ hour (8-10 sandwiches)

3 c. meat cut up
1½ c. ketchup
1 c. water
1/3 c. Worcestershire sauce

1 t. salt
2 dashes Tobasco sauce
1 T. lemon juice
1-2 T. brown sugar

Combine, bring to boil and add meat. Let simmer ½ hour. If not thick enough add more ketchup.

4/26/66

BAR-B-Q LOAF

(6-7 large sandwiches)

1 can corned beef

1 bottle chili sauce

Break up beef in pan, add sauce and heat through.

1/23/67

CORNED BEEF NUMBER 1

Crock or Large Bowl

12 days (serves 6-8)

5 lbs. beef brisket
1½ c. salt
1 T. sugar
½ oz. saltpeter

8 garlic cloves
4 quarts water
2 T. mixed pickling spices
8 bay leaves

Place brisket in stone crock or large bowl. In large kettle, combine water, salt, spices, sugar, saltpeter, bay leaves. Bring to boil and simmer five minutes and allow to cool. Pour over meat and add garlic cloves. Weight down meat to keep submerged. Cover bowl and store in a cool place twelve days. Remove and rinse in clear water. Put in large kettle, cover with water, and bring to boil and simmer 3-4 hours.

4/25/63

KOSHER CORNED BEEF (OR BEEF TONGUE)

Crock

10-12 days

1st cut of beef brisket (5-6 lbs.)
½ c. brown sugar
2 bay leaves
dash red pepper

saltpeter size of hickory nut
pinch ground cloves
3-4 whole allspices
1 cloves garlic

Put meat in one gallon crock and cover with strong brine. Add all ingredients and enough water to cover meat and let stand 10-12 days.

1/29/64

CORNED BEEF

6 weeks

100 lbs. meat ---WOW!!!

9 lbs. coarse salt
2 oz. saltpeter

3 lbs. dark brown sugar
3-4 good sized bay leaves

Place in large pan with 2 gallons water. Bring to boil. Cool. Boil 2 additional gallons of water in separate pan. Cool. Place meat in an empty crock close together and pour cool brine over. Weight down the meat with a plate and a heavy object like a stone. If meat is not fully covered, add extra water. Add garlic or other spices to taste. Skim off any mold that appears. Ready in six weeks.

2/5/64

CORNED BEEF BRISKET

Stone Crock

4-6 weeks

10-12 lbs. beef brisket
3 qt. cold water
1 T. saltpeter
4 whole cloves
1 level t. pickling spices

1 c. coarse kosher salt
½ c. brown sugar
1 bay leaf
1 t. whole pepper corns
2 cloves garlic

In a large (5 gallon) stone crock stir salt into water until dissolved. Add spices and seasoning and stir with wooden spoon. Add beef, making sure it's completely covered. Anchor down with plate and a clean brick. Cure 4-6 weeks in a cool place.

11/10/67

CORNED BEEF NUMBER 2

Roaster Pan

3 days

3-4 lbs. beef pot roast
3 T. brown sugar

3 T. salt
½ T. saltpeter

In large roaster pan place spices. Add a little water and dissolve. Add meat and add enough water to cover. Let sit 3 days covered, in cool place. Drain and cook in fresh water over low heat until tender. (2-3 hours.)

11/10/67

CORNED BEEF NUMBER 3

1 piece corned beef in cold water ... 2 inches above meat. Boil 1 hour. Turn off fire and taste. If water is not salty procede with same water. If salty, replace water.

Add 1 head of garlic cut through center and ½ t. mixed spices. Let boil 1½ hours (If water boils down add boiling water.) Turn off fire. Weight down meat to submerge. Cover and let cool in its own juice. When cool start boiling again, uncovered, 1 hour. If fork comes out fairly easily it's finished. Leave in water until cool. Slice against grain.

9/24/65

COMMERCIAL CORNED BEEF RECIPE

Rinse beef well and wrap in heavy foil. Bake in 250° oven for 6 hours.

2/17/64

KENNEDY'S GREEN ONION CORNED BEEF HASH

Skillet

(serves 6)

6 medium green onions,
sliced finely—stems and all
2 T. bacon drippings
4 medium potatoes cooked and diced
3-4 c. diced and cooked corned beef
1 1/3 c. beef bouillon broth

Pinch garlic salt
1 t. Worcestershire sauce
pinch celery salt
ground fresh black pepper

In large skillet, saute onions in bacon drippings until soft. Add remaining ingredients and mix well, stirring constantly until under side of hash is well browned. (6 minutes)

6/10/64

CORNERD BEEF — BEEF

CORNERD BEEF AND CABBAGE NUMBER 1

(serves 6)

5 peeled potatoes
1 can cornerd beef
salt and pepper to taste
½ cabbage cut in medium pieces
1 onion sliced

Combine all ingredients and cook until potatoes are done.

6/16/64

CORNERD BEEF AND CABBAGE NUMBER 2

2 Pots!

3-4 hours (serves 6)

2-3 lbs. cornerd beef
1 medium onion coarsely grated
½ t. celery seed
1 t. paprika
3 cloves
1 cabbage quartered
½ t. liquid garlic (1 clove garlic)
½ t. salt
½ t. parsley flakes
1 carrot coarsely grated
1 bay leaf

Put in pot and cover with cold water. Bring to boil and reduce to simmer 3-4 hours. Strain liquid and cook vegetables, covered, in a separate pot. Add cabbage about 15 minutes before serving.

3/9/66

MEAT PATTIES

30-35 minutes, 350° (serves 6-8)

2 lbs. chopped beef, pork, or lamb
½ c. parsley
½ c. onions chopped
½ c. green peppers chopped
¼ c. walnuts or pine nuts diced

Mix together. Add ½ c. water and kneed well. Make flat patty ½ inch high. Put in pan. Bake 30-35 minutes at 350°. (Bake with potatoes)

8/11/66

MEAT FILLED CREPES

1½ lbs. meat cut into small pieces
cooking oil
1 can bean sprouts
2 beaten eggs
2 green onions cut up

Saute meat in oil. Drain bean sprouts and add. Add eggs slowly. Stir in onions and heat thoroughly. Make crepes and fill and saute.

2/19/68

BEEF SHORT RIBS NUMBER 1

Dutch Oven

2 hours (serves 4-6)

3 lbs. beef short ribs
2 T. lard or drippings
3 c. water
1 package onion soup mix
½ c. celery diced
¼ t. thyme

Brown ribs in lard evenly. Pour off drippings. Add remaining ingredients. Cover tightly and cook 2 hours until tender.

3/25/65

VEAL

VEAL CUTLETS

Electric Skillet

Round steak of veal
salt and pepper to taste
garlic salt

1 egg
bread or cracker crumbs
butter or margarine

Cut meat into serving pieces. Pound to tenderize. Add seasonings. Beat egg well and in a flat bowl spread crumbs. Dip meat in egg and then in crumbs on both sides. Heat fry pan to medium low. Use pat of butter for each serving piece and place meat on top of each. Cook for 10-15 minutes covered. Use half as much butter on top of each cutlet and turn over and cook on low heat for 10 minutes and serve.

Gravy: Use drippings and 2 T. flour with $1\frac{1}{2}$ cups potato water and stir. If not enough liquid add water. Salt to taste. 9/22/66

BREADED VEAL CUTLETS

40 minutes, 350°

Cooking oil
bread crumbs
veal cutlets
 $\frac{1}{4}$ c. grated Italian cheese

1 T. minced parsley
1 t. salt
 $\frac{1}{2}$ t. black pepper
 $\frac{1}{2}$ t. margarine

Pour cooking oil in a platter. Place veal in oil and let stand 2 minutes. Place in crumbs mixed with remaining ingredients. Turn and then pound in with fork. Put oil in pan and bake. Do not turn. 9/23/66

VEAL CORDON BLEU

veal
flour
bread crumbs
2 beaten eggs
milk

salt
boiled ham slice
olive oil
lard

Place in 3 shallow soup plates, flour, fine bread crumbs, and eggs beaten with a little milk. Allow a 4 oz. veal slice for each person. Salt veal, and over each piece lay a slice of ham large enough to cover. Fold over and fasten with a toothpick. Dip in flour and shake off excess. Dip in eggs, then bread crumbs and press crumbs in well with palm of hand and shake off excess. Fry in deep fat, $\frac{1}{2}$ olive oil and $\frac{1}{2}$ lard, so hot that it smokes 2-3 minutes on each side until golden brown. Remove and drain. 3/29/68

VEAL CUTLET BREADING

Beat 1 egg with 1 T. salad oil and add 1 t. salt. Dip meat in flour, then egg mixture, then in crumbs. 3/1/66

PORK

STUFFED PORK CHOPS

Baking Dish

1 to 1½ hours, 350°

Take heavy cotton thread and a darning needle and baste the chops about 1/3 way around. Stuff the chops loosely like chicken using ordinary bread stuffing. Sew all the way and brown on both sides, first in hot skillet, then bake in baking dish.

10/3/63

PORK CHOPS AND SAURKRAUT

Deep Well Cooker

3½-4 hours

1 large can saurkraut
½ can water

carrots
potatoes

Place saurkraut and water in deep well cooker. lay pork on top of kraut. Bring to boil and simmer for 3½ hours. One hour before serving put carrots and potatoes on top of meat. When done serve separately. Listener tells us that you can use pork hocks or spare ribs as well as chops, but she prefers pork hocks.

1/7/64

PORK CHOPS AND SAURKRAUT

Casserole

1 to 1½ hours, 350°

pork chops
saurkraut

1 medium onion, sliced
clove of garlic, diced

Brown meat well. Brown onion in drippings. Drain saurkraut, add to onion and saute briefly. Add garlic. Place in casserole with chops in middle and enough boiling water to cover.

1/7/64

DEVILED PORK CHOPS (Detroit News Recipe)

Skillet

4 pork chops
1½ T. lemon juice
¼ t. dry mustard
1/8 t. curry powder
¼ t. paprika

3 T. hot chili sauce
1 T. grated onion
2 t. Worcestershire sauce
½ t. salt
½ c. water

Trim pork chops and place in deep dish. Combine all ingredients. Pour over the chops and let them marinate at least 1 hour. Drain. Save the marinade. Wipe the meat dry and brown in hot skillet. Heat marinade and pour over chops. Cook until tender.

4/26/65

PORK CHOP, POTATO AND GRAVY

(serves 3)

Brown and season 6 pork chops on both sides. Put 4 diced potatoes on top. Add 1/3 c. water and 1 can cream chicken soup. Cover tightly and simmer. Cook approximately 35 minutes. If you want, you can add green pepper rings.

7/1/65

PORK

PORK CHOPS AND APPLES

Baking Dish

1½ hours 400° (serves 6)

6 pork chops
¼ c. brown sugar packed
2 T. butter

3-4 unpeeled apples peeled and sliced
½ t. cinnamon

Pre heat oven. Brown chops on both sides in fat. Place apple slices in greased baking dish. Sprinkle with brown sugar and cinnamon. Dot with butter. Top with chops, cover and bake 1½ hours.

4/18/66

HAWAIIAN PORK CHOPS

(serves 6-8)

6-8 pork chops
1 c. pineapple juice
butter or margarine
paprika
pineapple slices

2 c. rice cooked
½ c. tomato sauce
parsley
onion

Brown chops in butter. Mix rice, juice, and sauce. Parsley, paprika, and onion added. Boil sauce 5 minutes and pour over browned chops. Garnish with pineapple slices and simmer covered 20 minutes.

1/7/66

CHINESE PORK

(serves 3-4)

1 c. diced cooked pork
½ c. sliced celery
½ c. cooked bean sprouts
½ c. sliced mushrooms
¼ c. sliced green onions
1 can chow mein noodles

2 T. salad or peanut oil
1 can condensed cream vegetable soup
¼ c. water
2 t. soy sauce
2 c. cut up spinach

Cook pork, celery, sprouts, mushrooms, onions and oil until meat is browned and vegetables just tender. Blend in soup, water, soy sauce, and spinach. Heat, stirring occasionally. Serve on noodles.

4/26/66

SWEET AND SOUR PORK NUMBER 1

(serves 7)

1½ lb. lean pork
1 can pineapple chunks(2½ c.)
2 T. corn starch
3 T. soy sauce
¼ c. sliced onion

½ c. water
¼ c. dark brown sugar
¼ c. white vinegar
½ t. salt
1 small green pepper sliced

Cut pork into 2 inch strips. Brown pork, add water, cover and simmer 1½ hours. Drain pineapple reserving syrup. Combine sugar and corn starch. Add syrup, vinegar, soy sauce and salt. Add to pork. Cook and stir until gravy thickens. Add pineapple, onion and green pepper and cook 2-3 minutes. Serve on rice.

10/16/67

SPARE RIBS

SWEET AND SOUR PORK NUMBER 2

(serves 8-10)

I:
1½ lb. pork cubed
2 c. water
¼ c. soy sauce
2 T. sugar

Simmer pork in water, soy sauce, and sugar 45 minutes covered.

II:
2 medium tomatoes cut in wedges
1 green pepper diced
¼ c. butter
½ c. green onions chopped
2/3 c. pineapple cubes drained
save juice

Remove seeds and juice from tomatoes. Combine all ingredients and cook in butter for a few minutes keeping vegetables crisp.

III:
1 egg beaten
2/3 c. milk
1 c. flour
2 t. baking powder
½ t. salt
¼ t. Accent

Combine egg and milk. Combine dry ingredients and beat both together until smooth. Drain pork and rinse quickly. Dip pork in batter and fry in deep hot fat (360°) until golden brown. Place pork in large bowl, mix with vegetables.

IV:
½ c. vinegar
¼ c. brown sugar
¼ c. corn starch
½ c. water
¼ c. white sugar
½ c. reserved pineapple juice

Bring vinegar, water, and sugars to a boil. Combine corn starch with pineapple juice. Add to hot mixture stirring constantly and cook until thickened. Pour over vegetables and meat and serve entire mixture over rice.

5/28/68

SWEET AND SOUR SPARE RIBS

Kettle — Baking Dish

325° (serves 4)

1 strip of ribs
1 onion peeled
½ dozen cloves
1 T. salt

Cut ribs into serving pieces. Place in pan of water to just cover. Add onion, cloves, and salt. Cover and bring to boil. Turn down heat and simmer 40 minutes.

1 flat can crushed pineapple
1 finely cut up onion
1 T. dark molasses
1/8 c. each mustard and ketchup
1 T. soy sauce
salt and pepper to taste

Mix pineapple and onion together in a bowl. Add remaining ingredients. Place ribs in shallow dish. Pour sauce over them. Preheat oven, bake for 25 minutes.

2/3/67

SPARE RIBS

SPARE RIBS NUMBER 1

Baking Pan

375° 30 minutes

4 lbs. ribs
1/3 c. vinegar
2 T. butter
1 t. salt

1/3 c. ketchup
2 t. sugar
2 t. chile sauce
1 1/2 t. Worcestershire sauce

Boil ribs in water 1 hour. Mix remaining ingredients in pan and bring to a boil. Bake until tender (30 minutes). 3/1/66

SPARE RIBS NUMBER 2

Baking Pan

450°

Put ribs in pot of water and bring to boil. Drain and wash with lukewarm water. Put in shallow pan for 3-4 lbs. Season with:

1 c. ketchup
1 T. Worcestershire sauce
2-3 dashes Tabasco sauce
1 c. water
1/4 c. vinegar

1 T. sugar
1 t. salt
1 t. celery seed
Pepper to taste

Roast in very hot oven (450°) for 30 minutes. Lower heat to 350° and bake 30 minutes. Spoon out excess fat. Bring sauce to boil and pour over ribs. Bake at 350° - 345° ; basting occasionally, until done. 3/1/66

NEW ENGLAND SPARE RIBS

Roaster

300° 1 1/2-2 hours (serves 5)

4 lbs. spare ribs salted to taste
2 medium cabbages cut in quarters
10 carrots
8 large potatoes peeled

2 T. salt
1/4 t. pepper
1/2 c. ketchup or Bar-B-Q sauce
2 large cans tomatoes

Place ribs with little water in roaster. Put in 300° oven 30 minutes. Put the salt in large kettle of water and bring to boil. Add cabbage and carrots. Cook 15 minutes. Add potatoes and cook 5 minutes. Drain. Trim fat from ribs. Place vegetables in large roaster and pour tomatoes on top. Sprinkle with pepper. Brush ribs with the ketchup and set on top. Roast, covered 1 to 1 1/2 hours. Uncover to brown ribs last 15 minutes. 6/2/66

PORTUGUESE SPARE RIBS

Large Pot

5 1/2 hours

3 lbs. spare ribs
water
vinegar

3 cloves garlic crushed or
garlic powder
salt and pepper to taste

Have ribs cut across bones in thirds. At home cut between bones to make serving pieces. 5 1/2 hours before dinner time place ribs in large pot and cover with mixture of 1/2 water and 1/2 vinegar (enough to cover). Add garlic and mix well. Add salt and pepper. Cover and soak for 3-4 hours. 1 1/2 hours before serving time drain all but 1 inch of liquid. Cover and simmer until tender (1 hour). Drain liquid. Brown ribs well and drain on absorbent paper. 2/7/67

PORK – HAM

SHORT RIBS NUMBER 2

Skillet or Dutch Oven

(serves 6)

4 lbs. short ribs in 3" pieces
¼ c. flour
1 t. salt
¼ t. pepper
2 T. shortening
2 medium onions cut up

2 T. molasses
¼ c. ketchup
3 T. vinegar
1 can beer
¼ t. Tabasco
corn starch

Roll meat in seasoned flour. Brown meat on all sides in shortening. Remove and set aside. In same pan fry onions until tender. Add next 5 ingredients and thicken with corn starch to gravy consistency. Return ribs and simmer 1½-2 hours covered. (Don't worry about smell while cooking)

5/5/66

HAWAIIAN BAKED PORK

Baking Dish

350° 1 hour (serves 4)

2 c. crushed pineapple
2 T. brown sugar
salt and pepper
4 strips bacon

3 medium sweet potatoes
4 shoulder pork steaks
cut into servings

Place fruit in large baking dish. Pare and slice potatoes over fruit. Sprinkle brown sugar. Season steaks and put the potatoes on top of meat and bacon strips on top of potatoes. Cover and bake at 350° until meat is tender (about 1 hour). Remove cover and cook at 450° for last 10 minutes.

by letter 6/2/64

GREEN BEANS AND HAM

1 SMOKED TOP OF HAM PER PERSON. Boil meat day before. Remove meat from liquid and store separately in refrigerator. Remove fat from liquid next day. Mix green beans in liquid and add seasonings (no salt). Lay ham on top and cook.

4/9/64

VIRGINIA'S BEST

Skillet

20-30 minutes

sliced ham
green beans
½ c. water

potatoes
½ c. water
salt

Place ham to brown in uncovered skillet. While browning cut up and clean green beans. Add beans to ham and ½ c. water and cover. Peel and slice potatoes. Add potatoes to beans and ½ c. water, salt and cover. Cook until potatoes are done.

6/30/65

HAM — SAUSAGE

ORANGE BAKED HAM SLICE

Baking Dish

375° 3/4-1 hour (serves 4-6)

1 slice ham 1½ inch
1 T. instant minced onion or
¼ c. chopped fresh
2 medium oranges

¼ c. brown sugar packed
1 medium lemon
½ c. California sauterne or
Chablis or other white wine

Score fat edge of ham and place in baking dish. Sprinkle onion over ham. Peel and cut oranges in ¼ inch thick slices. Arrange on ham and sprinkle with brown sugar. Top with thin lemon slices. Pour wine over. Bake until tender. Baste occasionally.

12/7/65

BEER GLAZED HAM

Rack-Baking Pan

325° 1 hour

1 canned ham (3 to 4 lbs.)
1 t. ground cloves
½ c. brown sugar firmly packed

1 T. dry mustard
2 T. vinegar
1 can beer

Place ham fat side up on rack in shallow baking pan. Combine cloves, sugar, mustard, and vinegar and spread over ham. Pour beer in bottom of pan. Bake 1 hour basting with beer every 15 minutes.

3/1/66

HUNTERS DINNER

Kettle

(serves 15-20)

1 can peas drained
1 can whole tomatoes
1 large can spaghetti
1 lb. slab bacon cubed

1 can whole kernel corn drained
1 large can mushrooms drained
1 medium can baby lima beans drained
1 lb. smoked ham, ¾ inch thick, cubed

Place meat on large griddle and cook until tender tossing with fork. Put meat and vegetables in large kettle. Simmer ½ hour covered. Stir occasionally. (Season to taste). Serve with rolls. (The listener didn't mention water in the kettle, but I imagine that the spaghetti sauce and juice from the tomatoes will be enough liquid).

POLISH SAUSAGE

5 lbs. pork shoulder
1 lb. round steak
1/3 c. cold water

6 t. salt
½ t. pepper
1 t. garlic powder

Cut meat in very small pieces. In large bowl mix water, spices and meat. Let set covered in refrigerator 8 hours. Stuff it into casings.

6/16/66

PORK SAUSAGE

To each pound of ground pork, add:
½ t. salt
½ t. sage

½ t. garlic salt
pinch white pepper

Blend well and refrigerate overnight to season. Stuff or serve as is.

2/7/68

SAUSAGE – LAMB

ENGLISH SAUSAGE ROLLS

Baking Sheet

400° 20-25 minutes

Pre-heat oven. Using a regular pastry recipe, roll out the dough thin and shape into a rectangle and trim off edges. Cut into pieces $2\frac{1}{2} \times 3$ inches. Dampen the end of each strip (the short end). Skin 1 lb. of sausage and cut into portions for the number of pastries. Roll each piece of sausage in flour and place the roll of sausage in the center of each pastry and fold over the strip. Leave open a little. Place the forefinger along the joined edge and press down gently to seal. Flake edges with the back of a knife blade and make 3 diagonal cuts on top of each roll. Brush top with egg or milk but leaving the flake edge untouched. Put on an ungreased baking sheet and bake for 20-25 minutes. 6/26/64

SWEDISH POTATO SAUSAGE

2 lbs. ground beef
12 medium potatoes

1 lb. pork sausage
6 medium onions

Put through food chopper raw and mix well. Use 3 yards pork casings (1 pint). Soak casings 1-2 hours. Stuff. Boil 45 minutes in salted water. Wrap in foil and store in freezer. Before serving, fry or bake to heat through or serve cold. Will keep 2-3 weeks in freezer. 9/18/64

POTATO SAUSAGE

1½-2 hours (serves 8-10)

Grind together 1½ lb. beef, ½ lb. pork, 2 onions. Grind up an equal amount of raw potatoes. Mix together adding salt and pepper to taste, and a pinch of allspice. Fill casings $\frac{3}{4}$ full and tie off. Keep in refrigerator covered with water until ready to use. To prepare, bring water to boil, turn down heat, add sausage and simmer 1½-2 hours. 3/13/68

LAMB RIBLETS

Dutch Oven

(serves 4-6)

10-12 riblets
½ c. onions sliced or diced
1 small carrot, diced small
1 can peas (number 303) or
two packages frozen mixed vegetables

1 T. Worcestershire sauce
1 clove garlic or
½ t. garlic salt
1 can undiluted mushroom soup

Brown meat well, add all ingredients. Cover and cook for about 1 hour. Add soup 15 minutes before done. Can be served over noodles or mashed potatoes.

LAMB — CHICKEN

BARBECUED LAMB RIBLETS IN SKILLET

(serves 4-6)

10-12 riblets
2 onions sliced
½ c. ketchup
½ c. water
2 T. vinegar
1 T. sugar

salt and pepper to taste
2 t. Worcestershire sauce
dash Tabasco sauce
1 t. dry mustard
1 clove garlic mashed or minced
1 T. margarine

Brown riblets slowly in margarine. Drain off fat, sprinkle with salt and pepper. Add onions. Combine remaining ingredients and pour over meat and onions. Cover and cook slowly until fork tender about 1 hour on low heat. Stir occasionally. 1/5/66

UNFRIED FRIED CHICKEN

Cookie Sheet

325° 1 hour

Wash and dry chicken, dip in dry pancake flour mix and a little salt. Put on greased cookie sheet with 1 T. Crisco on each piece of chicken. Baste with juice. 9/19/63

BAKED CHICKEN

Baking Dish

375° 50-55 minutes

Pour French dressing in small dish and brush each chicken piece. Sprinkle with salt, pepper and paprika. Put in shallow baking dish. Bake uncovered 50-55 minutes until golden brown. Turn 2-3 times brushing on more dressing before each turning. 5/18/64

BAR-B-Q CHICKEN

Baking Dish

375° 1½ hour

Wash and dry chicken (whole or pieces). Salt and pepper it. Melt a little butter in pan and put chicken in oven for 1½ hours. Start basting with following sauce: 1 can tomato sauce, 3-4 T. Bar-B-Q sauce, 3-4 T. chili sauce, little lemon juice, dash Worcestershire sauce, salt, and pepper. 5/18/64

FRIED CHICKEN AND ONIONS

Frying Pan

2 lbs. broiler-fryer
1 t. salt
2 large onions sliced

1/8 t. pepper
½ c. water

Put chicken, skin side down, in large frying pan. Sprinkle with salt and pepper. Put onion slices on top and cover tightly. Cook over low heat 30 minutes. Then tilt lid slightly so liquid can evaporate and continue cooking 20 minutes longer or until golden and tender. Place chicken in serving platter and leave onions in pan. Stir in ½ c. water. Mix well while heating until it makes thick gravy. 4/16/65

CHICKEN

FRIED CHICKEN WITH POTATO CHIPS

Baking Pan 350° 1 hour (serves 4)

1 fryer cut up
Mix 1 c. crushed potato chips and
salt to taste
paprika

1 t. garlic powder
1 stick butter

Mix chips and spices. Coat pieces in mixture. Melt butter in saucepan and place each chicken piece in pan to coat and pour remaining dry ingredients on top. Put in oven uncovered 1 hour.
7/15/65

FRIED CHICKEN IN MASHED POTATO FLAKES

Baking Pan 400° 1 hour

1 egg in 2 T. water
1 cut up chicken
¼ c. butter

salt and pepper to taste
potato flakes

Slightly beat egg and water. Season. Dip chicken in mixture then roll in flakes. Place in shallow baking pan with melted butter and bake uncovered 1 hour. Turn once after 30 minutes.
3/1/66

CRISPY CHICKEN (Shake n' Bake)

Cookie Sheet 350° 1 hour

1 cut up fryer
2 c. corn flakes crushed
1 t. salt
¼ t. pepper

½ t. garlic salt
½ t. paprika
dash Accent
evaporated milk

Mix corn flakes and seasonings well. Dip chicken pieces in milk, roll in crumbs, and place on foil lined cookie sheet. Bake for 1 hour.
9/14/67

Listeners tell us that the next recipe tastes just like Kentucky Fried Chicken. Try it and find out for yourself.

KENTUCKY FRIED CHICKEN

Electric Fry Pan—380° 45 minutes—1 hour

1 fryer cut up
Bell seasoned flour
1 egg

½ c. evaporated milk
garlic and Accent
1 c. butter

Roll chicken pieces in Bell flour on waxed paper and sprinkle with garlic and Accent. Dip in mixture of egg and milk beaten together. Heat electric fry pan 380° with butter or margarine. Brown on both sides, reduce heat to 200°. Have skin side of chicken up, leave vent open and cook covered 45 minutes to 1 hour.
5/10/68

CHICKEN

CHICKEN CRUNCH (Batter for Roasting Chicken)

Baking Dish

400° 1 hour
(serves 4-6)

1 can cream mushroom soup
¾ c. milk
1 T. finely chopped onion

1 T. finely chopped parsley
2 lbs. finely crushed seasoned stuffing
2 T. melted butter or margarine

Mix 1/3 can of soup, ¼ c. milk, onion, and parsley. Dip chicken in mix. Roll chicken in stuffing and place in shallow baking dish (12 x 8 x 2) and drizzle butter on chicken. Bake for 1 hour. Meanwhile combine remaining soup and milk. Heat, stirring occasionally, and serve over chicken. 7/8/65

ROASTING CHICKEN

Broiler Pan

300° - 350° 90 minutes

Wash and drain chicken parts and salt and pepper them. Roll in 2 beaten eggs and then in rolled corn flakes or chips. Put in broiler pan lined with foil for 90 minutes. 5/18/64

OVEN CHICKEN AND NOODLES

Casserole

300° 2 hours (serves 4-6)

4-5 lbs. chicken cut up
1 c. chopped onion
seasoned flour

1 t. Worcestershire sauce
1 can condensed cream mushroom soup

Remove skin from chicken. Roll in seasoned flour. Put pieces in 3 quart casserole. Mix remaining ingredients. Pour over chicken and cover. Bake 1 hour at 300°. Uncover and stir mixture. Recover and bake 1 hour longer. Serve over noodles or mashed potatoes. 2/17/65

CHICKEN AND RICE

Roasting Pan

350° 2 hours

4-5 chickens cut up
1 large onion chopped
1 stick celery chopped fine
1 carrot chopped
Accent

paprika
garlic salt
parsley flakes
salt and pepper
2 sticks of butter or margarine

Wash chicken. In bottom of large roasting pan sprinkle chopped carrot and celery. On top put a layer of chicken pieces. Sprinkle each layer with seasonings, and some chopped onion. Continue with layers until chicken is all gone. Dot with butter. Cover and bake 2 hours. Serve on rice. 2/18/65

CHICKEN RICE

Skillet

30 minutes (serves 4)

2 medium onions
1 fryer cut up
vegetable oil
1 t. paprika
salt to taste

dash red pepper
1 c. water
1 c. rice
2 c. water

Brown onion in oil, add chicken and brown. Add spices. Stir frequently over low heat. Add 1 c. water and let simmer ½-¾ hour. When chicken is tender add 2 c. water. Let boil. Add rice. Let simmer over very low heat 30 minutes.

CHICKEN

CHICKEN PURSE (*Chicken A La Kiev*)

3-6 chicken breasts
fresh raw ham, sliced
flour
eggs beaten
1 can blanch almonds ground fine

1 bottle vegetable oil for frying
French fry basket
thread and needle
butter
dried bread crumbs

Buy some chicken breasts and have the butcher remove the skins and flatten them out with the side of a cleaver. Also, get some very thinly sliced raw ham, enough for one slice to a purse. Lay on a slice of ham cut to cover half a slice of flattened chicken breast and on its center put a T. of cold firm butter. Fold the chicken breast over the ham and butter to make a purse and secure the edge and the ends with a needle and thread in tailor's tacks, each tack tied separately so it can be cut away after frying. Roll each purse into flour, dried bread crumbs, egg wash and ground almonds which you can buy already blanch and dried in a can. Chill thoroughly in the refrigerator. Now heat a kettle of vegetable oil for deep frying and drop in the chicken purses, two at a time and fry until golden brown. Use a French frying basket if you have one. Drain on absorbent paper, remove the stiches and keep hot while you make the sauce as follows:

3 T. butter
3 T. flour
1½ c. chicken bouillon
Worcestershire sauce
salt

pepper
paprika
1 egg beaten
¼ c. coffee cream
1 slice hot toast for each purse

In a saucepan melt butter and stir in flour. Cook a couple of minutes and then slowly pour in the bouillon and cook 5 more minutes, stirring constantly. Add a few drops of Worcestershire sauce, salt and pepper to taste and a t. of paprika. Take off the heat and stir in one whole beaten egg mixed with cream. Serve on individual hot plates, the chicken purse atop hot buttered toast, with the sauce poured over all. Delicious - fit for a king or even an ex-Czar.

9/4/57

ROLLED BONED CHICKEN BREAST

1 breast of chicken per person
1 piece boiled ham per breast
1 piece American cheese per breast

Cookie Sheet

beaten eggs
flour
salad oil

350° 12 minutes

Remove bones and skin from breasts. Pound until pliable with meat pounder. Cut ham to size of breasts and place on top. Place slice of cheese on top of ham and roll up and fasten with string or toothpicks. Roll entire breast in eggs and then in flour. Put in deep fat for 2 minutes like French fries. Lay breasts on cookie sheet lined with foil. Bake for 12 minutes.

7/14/64

CHICKEN

STUFFED CHICKEN BREASTS NUMBER 1

Baking Dish

350° 1 hour (serves 3)

1 T. chopped onion
2 T. butter
1/8 t. pepper
3 fryer breasts
1/2 t. salt
paprika
1 T. chopped celery

1/3 c. fresh chopped mushrooms
1/4 c. fresh toasted almonds chopped
3/4 c. crushed potato chips
1/8 t. salt
2 T. lemon juice
1/4 c. butter
3 slices bacon

Saute onions, celery, and mushrooms in butter. Add salt, pepper, lemon juice, and almonds. Make lengthwise slit in each of the three chicken breasts and fill with stuffing. Roll each breast in the butter which has been melted in a sauce pan. Then coat breasts with crushed potato chips. Sprinkle additional 1/2 t. salt over chicken and cover each slit with a slice of bacon. Place the coated breasts in a shallow baking dish. Bake 1 hour or until fork tender. Sprinkle with paprika. If desired, add a few toasted almonds on top to garnish.

7/7/64

STUFFED CHICKEN BREASTS NUMBER 2

Skillet or Dutch Oven

(serves 4)

(A listener tells us that this tastes just like the ones at Trader Vic's)

2 boned chicken breasts
2 Swiss cheese slices
4 Canadian bacon slices
3/4 t. salt
3/4 t. Accent
1/8 t. pepper
flour
1 egg beaten
3 T. sesame seeds
1/3 c. dried bread crumbs

3 T. butter
1/2 t. finely minced shallots or onions
1 t. butter
2 T. white wine
1/2 t. beef concentrate
3/4 t. paprika
dash of Worcestershire sauce
dash of Tabasco sauce
1/4 t. Accent
1/4 c. dairy sour cream

Cut boned chicken breasts into halves. Fill pocket of each of the 4 pieces with 1/2 slice Swiss cheese folded twice and 1 slice Canadian bacon. Sift salt, Accent, and pepper over chicken breasts. Dip in flour, then in one egg beaten. Then dip in mixture of sesame seed and bread crumbs. Saute in 3 T. butter until golden on both sides. Cook covered 10 minutes or until tender. Saute onions in 1 t. butter. Add wine, beef concentrate, and paprika. Cook until liquid is reduced by one half. (2-3 minutes). Stir in remaining 4 ingredients. Heat. Serve over chicken.

9/24/65

CHICKEN AND DUMPLINGS NUMBER 1

Large Pot

2 lbs. chicken
2 c. flour
4 t. baking powder

1/8 t. salt
2/3 c. milk
2 t. butter

Clean and prepare the chicken and set it to boiling in a large pot. Mix and sift dry ingredients together. Work in butter with a fork or fingertips. Work in milk to make a stiff dough. Roll out on floured board to 1/4 inch thick. Cut in strips with a floured knife and drop in with boiling chicken. Boil 10 to 15 minutes.

CHICKEN - CITY-CHICKEN

CHICKEN AND DUMPLINGS NUMBER 2

1 chicken
corn
2 c. flour

$\frac{1}{2}$ t. salt
3 t. double action baking powder
 $\frac{3}{4}$ c. milk

Cut up chicken. Cook with corn in boiling water and salt until tender. Remove pieces. Stir together dry ingredients. Add milk. Drop by spoonfuls into the chicken broth. Simmer for 12 minutes, covered . . . Don't lift the lid, they will go flat.

CHICKEN 'N DUMPLINGS (MISSOURI)

Large Pot

2-2 $\frac{1}{2}$ hours (serves 6)

1 stewing chicken
water
1 carrot chopped
2 stalks celery
1 onion
salt and pepper to taste

$\frac{1}{2}$ c. flour
1 t. baking powder
1 t. salt
 $\frac{2}{3}$ c. dry milk powder
1 egg
chicken broth

Place chicken in large pan and cover with water. Add next four ingredients. Cook 1 $\frac{1}{2}$ -2 hours. Mix dry ingredients lightly with a fork. Add egg and enough of the chicken broth to make a soft dough like sugar cookies. Roll out very thin on floured board. Cut into strips 1 x 2 inches. Drop in broth and cook until done, 20-25 minutes or longer.

4/11/67

CHICKEN LIVERS IN CHICKEN SAUCE

Skillet

(serves 4)

$\frac{1}{2}$ lb. chicken livers
2 T. margarine
1 small onion minced
 $\frac{1}{2}$ c. finely diced celery

1 can condensed cream of chicken soup
 $\frac{1}{3}$ c. milk
chopped parsley or paprika

Cook chicken livers in the margarine until browned and done. Add onion and celery and cook 2-3 minutes. Add soup and milk and heat. Sprinkle with parsley or paprika and serve on either baked or boiled potatoes or on hot toast.

4/24/68

The next four recipes really should have gone in the veal and pork sections but it seemed more fun to put them with the real chicken.

CITY CHICKEN NUMBER 1

Roaster-Skillet

350° 1 hour

pork and veal in equal portions
wooden skewers
salt
pepper
1 egg

milk
cracker crumbs
cooking oil
margarine or butter
drippings and water

Cut meat in 1" cubes. Alternate on skewers. Season. Dip in egg and milk mix and roll in crumbs. Pan fry in half oil and butter just until brown. Bake in covered roaster with a little drippings and water.

8/12/66

CITY CHICKEN

CITY CHICKEN NUMBER 2

Dutch Oven

350° 1 hour

1 lb. veal
1 lb. lean pork
fine dry bread crumbs
1 slightly beaten egg

1 t. water
salt and pepper
6 wooden skewers
¼ c. fat

Cut meat into 1½ inch cubes. Alternate on skewers. Dip in crumbs, then in egg, then again in crumbs. Place in heavy skillet or Dutch oven over medium heat. Brown on all sides in hot fat. Sear with salt and pepper. Add water. Cover and cook over low heat, or in oven, for 1 hour. 3/22/66

CITY CHICKEN NUMBER 3

Skillet-Roaster

450° 10 minutes, 325° 1 hour

2 lbs. boneless veal
12-15 skewers
4 eggs
water

1 c. bread crumbs
salt and pepper
shortening
hot water

Cut meat in 1" pieces and put on skewers. Beat eggs and a little water in bowl. In second bowl put crumbs and seasonings. Dip meat in egg then bread crumbs and set aside on plate. Melt shortening in heavy skillet. Dip chicken in egg mixture again and fry in skillet until brown on all sides. Put in covered roaster and add hot water to cover 1/3. Pre-heat oven 450°. Bake 10 minutes, reduce to 325°. Bake 1 hour. Add more water if necessary. 5/18/66

CITY CHICKEN NUMBER 4

Heavy Skillet or Dutch Oven

2½ hours

1½ lbs. stewing veal
11-12 wooden skewers
2 T. flour
1/8 t. poultry seasoning

1 t. Accent
salt and pepper
fat
1 can chicken rice soup

Cut meat in 1" squares and put 8-10 on a skewer. Shake skewered meat in mixture of dry ingredients in brown paper bag. Brown in hot fat 15 to 20 minutes. Put a little hot water in pan, cover and simmer ½ hour over low heat. Pour soup over. Simmer 1½ hours until tender. 5/16/66

Here are some extra hints called in to make city chicken more flavorful:

1. Mix with crumbs:

1 t. salt

¾ t. poultry seasoning

1 t. paprika

½ t. Accent

dash of pepper

2. Hot water and bouillon cubes to pour over before baking.

HEAD CHEESE – VARIETY MEATS

HEAD CHEESE NUMBER 5

Kettle – Bowl

3 days

1 each hogs head and hogs tongue
salt and pepper

sage or chili powder
slightly salted water

Clean and scrape hogs head and wash thoroughly. Wash and trim tongue. Cover head and tongue with water and simmer until meat falls from bone. Drain meat. Shred and season. Pack tightly in bowl. Cover and weight down and let stand 3 days in a cold place. Slice and serve.

3/6/67

LIVER AND ONIONS

Skillet

8-10 minutes

3 medium onions sliced
3 T. butter
1 bouillon cube dissolved in
1 c. water

liver
flour
salt
pepper

Saute onion in butter. Pour bouillon water over onion. let come to boil. Lower heat. Rinse liver and cut to proper size. Dip in seasoned flour. Put in skillet. Cook on each side 3 minutes. Cover and let simmer for 2 to 3 minutes.

3/1/66

BRAISED OX TAILS

Pressure Cooker

1½ hours (serves 4)

1 ox tail
3 T. flour
3 T. drippings
1 c. water
1 c. tomatoes
1 t. salt
1/8 t. pepper

2 bay leaves
3 whole cloves
2 c. celery
2 c. carrots
½ c. chopped onions
½ clove garlic
1 lemon sliced

Roll pieces of ox tail in flour and brown in hot fat in pressure cooker. Add all ingredients. Cover and set for 10 lbs. pressure and cook 1½ hours after control jiggles.

4/5/67

BOILED DINNER (Pigs Hocks)

Kettle

3-4 hours (serves 4)

4 pig hocks washed and singed
salt to taste
6 medium potatoes cut up
3 medium onions cut up

6-8 medium carrots cut up
2 bay leaves crumbled
1 medium head of cabbage quartered

Boil hocks in water for 30 minutes, pour off water and rinse well. Cover with fresh water. Salt to taste. Bring to boil. Simmer 2-2½ hours. When close to done, add vegetables (except cabbage) and bay leaves. About 10-15 minutes before done, add cabbage on top. Cover pan and steam cabbage until done. Use broth for gravy.

1/25/66

VARIETY MEATS

RAGOUT (Pigs Hocks)

Kettle

3-4 hours (serves 4)

4 pigs hocks washed and shaved
1 large onion cut up
salt and pepper

1 c. flour
1 c. warm water
1 t. cloves

Cover hocks with water. Add onion, salt and pepper. Bring to boil, then simmer for 2-3 hours. During last 30 minutes brown flour under broiler. (Spread flour on a pie tin and stir often to brown evenly, 2-3 minutes.) Remove and add water to make a gravy consistency. Remove pig hocks from water. Add cloves to water. Add flour mixture. Add pigs hocks and serve.

1/25/66

PIG HOCKS AND SAUERKRAUT NUMBER 1

Kettle

2 hours (serves 2-3)

2 pig hocks smoked
4 peppercorns
2 bay leaves
sauerkraut

4 T. vegetable oil
1 medium onion cut up
grated potatoes

Cover hocks with water. Add spices. Cook very slowly for one hour. Wash sauerkraut 2-3 times and let sit in water. Drain. Heat oil in large pot. Add onion and simmer until yellow. Add sauerkraut and heat, stirring. Add liquid from pig hocks to cover sauerkraut. Cook sauerkraut ½ hour. Add pig hocks and cook ½ hour. Thicken with grated potatoes.

9/30/65

PIG HOCKS AND SAUERKRAUT NUMBER 2

Saucepan

1 pig hock per person
sauerkraut (1 small can per 2 people)

½ small onion chopped
1 whole peeled potato per person

Remove all hair from skin (shaving or burning). Put hocks in 4 quart saucepan. Cover with water 1" above the meat. Boil 30 minutes. Remove scum from top of water. Add sauerkraut, onion and a little more water if necessary. Cover and let cook 1-2 hours. ¾ hour before done add potatoes.

10/1/65

PIG HOCKS AND SAUERKRAUT NUMBER 3

Kettle

(serves 3-4)

1 jar Vlasic sauerkraut
1 T. sugar

1 jar water
3 smoked pig hocks

Cook sauerkraut, sugar, and water for 1 hour. Add hocks and cook until meat falls apart. Add more sugar to taste.

9/30/65

BEEF TONGUE

Roasting Pan

2 hours

1 beef tongue

Boil in water for 2 hours and remove skin. Put in roasting pan and prepare like a regular roast.

VARIETY MEATS — WILD THINGS

PICKLED PIGS FEET

Kettle

6 hours

pigs feet
6 quarts water

2 T. salt
1 bay leaf

Cut pigs feet in half. Wash and sear. Boil in water. Remove foam from top with strainer. Add salt and bay leaf. Cover and let simmer 6 hours. Place pigs feet in soup plate, 1-2 per plate. Pour the liquid over and set in cool place to gel.
2/28/67

JELLIED PIGS FEET

Kettle

4-5 hours

4 pigs feet singed
salt
1 bay leaf

1 whole onion
2 sliced hard cooked eggs
salt and pepper

Put pigs feet in large pot and cover with water. Add salt, bay leaf, and onion. Cook 2-3 hours until tender. Add water as needed. Skim off scum with spoon. Remove feet. Remove skin and cut in small bite-size pieces. Put in 2 9" pyrex pie dishes. (Add a few bones.) Strain liquid and pour over feet to cover. Add eggs. Before pouring liquid, salt and pepper may be added to taste. Chill until firm for 2 hours. Skim off excess fat if any.
2/2/66

PONHAWS

Cook pork bone on which there is still meat. Steam a cupful of oatmeal in the liquid. Run pork through a food chopper. Add oatmeal and cook to consistency of solid mush. Season with sage, salt, and pepper. Pour in pans. Let stand until cold. Slice and fry until crispy brown.
5/5/66

MOOSE BURGER

Skillet

30 minutes

1 lb. ground moose meat
½ onion chopped
1 egg

1 can cream mushroom soup
salt and pepper to taste
½ c. bread crumbs

Mix meat, egg, ¼ cup soup, onion, bread crumbs, salt, and pepper. Make into patties and brown. Pour rest of soup diluted with water over burgers and heat 30 minutes.
11/7/66

MUSKRAT MEAT (Hasenfeffer)

2 nights and 1 day

1 muskrat
equal parts vinegar and water

onion
allspice

Remove musk glands under arms, in groin, and across shoulders. Soak in vinegar and water 2 nights and one day with onion and allspice. Bake in oven. (Or add a few whole allspices and boil until done.)
1/8/64

MOOSE STEAK

Skillet

2½ hours

2 lbs. steak, ½ inch thick
 ½ c. flour
 1 c. boiling water

1 t. salt
 dash pepper

(To remove gamey taste, cover with 2 T. vinegar and water and soak for 2 hours.) Cut steak into medium sized pieces. Dredge in seasoned flour. Chop flour into steak on both sides with sharp knife. Fry quickly on both sides in hot fat. When brown, add water and cover to steam for 20 minutes or until tender. Remove lid and allow water to boil away. (5 minutes)

1/15/64

MUSKRAT

Dutch Oven

overnight, 2 hours

2 muskrats (2½ lbs. to 5 lbs.
 live weight)

3 T. salt
 butter or vegetable oil
 1 large onion (not Spanish)
 2 medium apples with peels

½ c. vinegar
 4 large plums sliced
 2 large bay leaves
 corn starch
 pepper

Salt meat, cover with water and refrigerate overnight. Cut into small sections. Brown in butter. Brown apples and onion in same butter as the muskrat. Place on top of muskrat. Add vinegar, plums, and bay leaves. Cook 1½ to 2 hours until tender. Thicken with corn starch, if desired. Add a little pepper (no salt).

4/27/65

POSSUM

Baking Pan

350° 2½-3 hours

1 possum

sweet potatoes

Remove all tallow, etc. by scalding. Remove remaining hair by singeing over flame. Remove entrails and bake in oven for 2½-3 hours. Place sweet potatoes around.

11/26/64

POSSUM

Roasting Pan

350° 2½ hours

1 possum
 1 onion chopped
 1 T. fat
 1 t. Worcestershire sauce
 1 c. bread crumbs
 1 hard cooked egg

1 t. salt
 water
 salt and pepper
 possum liver
 bacon
 1 qt. water

Hang possum 48 hours after cleaning. Rub possum with salt and pepper. Brown onion in fat. Add possum liver and cook until tender. Add Worcestershire sauce, crumbs, egg, salt, and water. Mix thoroughly and stuff. Truss like a fowl. Put in roasting pan with strips of bacon across back. Pour 1 quart water in pan. Roast uncovered until tender. (2½ hours).

11/26/64

WILD THINGS

JACK RABBIT

Soak overnight in mixture of water, 1 c. vinegar and salt. This will remove the wild taste. Prepare like chicken.

SQUIRREL ROAST

Roasting Pan

350° 1½ hours (serves 4)

1 squirrel
1½ t. salt
¼ t. pepper
1½ t. lemon juice
1 c. bread crumbs

1 c. cream
1 c. button mushrooms chopped
1 t. onion juice
1 T. melted fat
2 c. brown meat broth

Clean squirrel thoroughly. Rub with mixture of 1 t. salt and 1/8 t. pepper. Rub with lemon juice. Soak crumbs in the cream. Add mushrooms, remaining salt and pepper and onion juice. Stuff squirrel with this mixture and sew up. Brush with melted fat and place in roasting pan. Partly cover with broth diluted with 1 c. boiling water. Roast 1½ hours. Remove from pan and make gravy from liquid.

1/16/67

VENISON

(Listener's hints on preparing this delicious meat.)

1. Use just as beef in spaghetti, chili, mince meat, etc.
2. Take off as much of the tallow as possible.
3. Don't try to "doctor" the meat — it brings out the "gamey" taste.
4. How to remove the gamey taste: In stone crock:
1½ c. white vinegar per lb. of meat and 1½ c. salt.
Soak meat in brine for 2 days and 2 nights.
Drain and wash meat and soak in clear water 1 more day.
This removes "wild" taste.

12/9/63

VENISON PATTY (Moose or elk, etc.)

Casserole or Baking Dish

300°

1½ lb. ground venison
½ lb. ground pork
2 eggs
1½ t. garlic salt

½ c. bread crumbs
salt and pepper
1 small can tomato paste
1 large can tomatoes

Mix first 6 ingredients and form patties. Brown. Remove patties. Keep enough grease to cover bottom of pan and add tomato paste. Add tomatoes squashed into small pieces. Add enough water to make thick paste. Cook until smooth (10-15 minutes). Put patties in casserole or baking dish. Pour paste over top. Add more seasoning. Cook 1½-2 hours. Use paste for spaghetti or as a gravy. Makes about 12 patties.

12/6/63

VENISON STEW

Bowl—Skillet—Kettle

2-4 hours 325° (serves 8-12)

½ c. vinegar
 2 carrots
 2 leeks trimmed, split down the center,
 washed and chopped
 2 celery stalks chopped
 12 juniper berries
 1 t. coriander
 1 t. marjoram
 1 bottle dry red wine
 freshly ground black pepper
 ½ t. thyme
 water or stock to cover

¾ c. diced salt pork
 3 parsley sprigs
 1 onion chopped
 2 cloves garlic crushed
 1 t. leaf sage
 1 t. rosemary
 5 lbs. venison in 2" cubes
 salt
 ¼ c. vegetable oil
 1 c. flour
 ½ lb. small white onions
 1 lb. mushrooms, quartered

Combine the vinegar, parsley, carrots, onion, leeks, celery, and garlic in saucepan. Tie the juniper berries and spices in a small cheesecloth bag and add. Bring to a boil. Place the venison in an enamel or stainless steel container and pour the hot spice mixture over it. Add enough dry red wine to cover. Sprinkle with salt and pepper. Let stand in the refrigerator overnight. Preheat the oven to 325°. Drain the meat, discard the cheesecloth bag but reserve the chopped vegetables and marinating liquid. Heat the oil in a large skillet and brown the meat well, a few pieces at a time. As the meat browns, transfer it to a large kettle. Sprinkle the meat with thyme, salt and pepper. Place the kettle over moderate heat. Sprinkle the meat with flour and stir until the meat is evenly coated. Add the marinating liquid and vegetables and if necessary, water or stock to cover. Bring to a boil, then transfer the kettle to the oven. COOK TWO TO FOUR HOURS DEPENDING ON THE AGE AND THE TENDERNESS OF THE MEAT. When done, the meat should be tender. Meanwhile, peel the onions and cook them in water to cover until they are nearly tender. Drain. Place the salt pork in a small saucepan and add water to cover. Bring to a boil, cook 2 minutes. Drain. Fry the salt pork in a small skillet until golden brown. Add the mushrooms and onions and cook briefly, stirring. Then add to the stew and stir. Cook briefly and serve hot.

Sept. '64

Notes about venison: The flesh of a very young deer is as tender as beef and can be treated accordingly. Young venison steak is delicious, for example, when sauteed in butter and sprinkled with parsley. If, however, the deer has reached a certain maturity, it is best to marinate the meat for several hours or several days in a traditional marinade containing wine vinegar and spices. This not only has the effect of flavoring the meat, but also making it tender. It is interesting to know that the original concept of marinating game was simply one of preserving the meat. As time passed, however, the flavor created by the marinade became an end in itself, and today it is much sought after both in this country and abroad.

WILD FOWL

ORANGE DUCK

Saucepan—Rack—Roasting Pan

325° 2½-3 hours

two 4 lb. ducklings
1 c. orange juice

2 T. butter
1 orange sliced

Prepare both birds. Put juice and butter in small sauce pan over low heat. Stir until butter melts and remove from heat. Brush mixture into cavities of ducklings with pastry brush. Fill birds with stuffing of your choice. Place breast side up on a rack in a roasting pan. Brush with orange mixture. Roast uncovered 325° for 2½-3 hours. Baste frequently with drippings. Garnish with orange slices.

11/25/65

WILD DUCK

(Have butcher clean duck)

350°

Singe bird over gas flame to remove all fuzz, etc. Clean inside bird very well and wash in cold water. Submerge bird in cold water with ¼ c. vinegar and 1 T. salt. Let stand 1 hour to remove "wild" taste. Cook uncovered, don't baste. Cook like chicken.

12/12/63

ROAST GOOSE

Rack—Roasting Pan

325°

Rub clean goose inside and out with lemon juice and then with salt, pepper and a little thyme. Prepare stuffing, fill cavity, and sew up. Cover breast with bacon slices and a cheese cloth soaked in melted fat. Put on a rack in a roasting pan, uncovered for 20-25 minutes per pound. Baste frequently.

Stuffing:

¼ c. butter or margarine
1 c. chopped tart apple
3 c. soft bread crumbs at
least one day old

¼ c. chopped onion
1 c. chopped dried apricot
salt and pepper to taste

Saute onion in butter until soft. Mix in remaining ingredients. Stuff bird. For older birds, put 1 c. water in pan and cover during last hour.

11/24/66

PARTRIDGE

Dutch Oven

marinate overnight, 2 hours

1 partridge
1 c. dry sauterne
butter
1 chopped onion

¼ c. chopped parsley
1 clove garlic minced
1 c. sauterne
salt and pepper

Cut bird in half and marinate in sauterne overnight. Drain and dry the bird. Brown in butter in Dutch oven or heavy casserole. Remove. Saute onion until golden. Add parsley and garlic. Simmer 5 minutes. Add sauterne. Simmer 5 minutes. Salt and pepper to taste. Add partridge. Simmer covered 2 hours. Sauce is good over wild rice.

10/13/65

WILD FOWL

PHEASANT (Hint)

Fry like chicken with portions of Spry or Crisco and lard. Good for any wild game.

10/14/63

PHEASANT

Skillet

1 hour

3 T. salt pork
chopped parsley
2 T. butter
2 T. cooking oil
1 large onion diced
salt and pepper
garlic salt or clove of garlic

all spice
nutmeg
cloves
1 bay leaf
rosemary leaves
3 T. tomato paste
1 c. cooking wine or water

Fry salt pork and parsley in butter and cooking oil. Brown pheasant (cut up in little pieces in pan). Sprinkle onion over meat and add seasonings. Cook for about 5 more minutes. Dissolve tomato paste in wine or water. Simmer about 10 minutes with meat. Add enough water to cover and cook slowly about 1 hour.

10/24/63

ROAST PHEASANT

Roasting Pan

350°

1 plump pheasant 2-3 lbs.
salt
pepper
1 bay leaf
1 clove garlic
few celery leaves

1 slice lemon
4 slices bacon
½ stick butter or margarine
1 large onion sliced
1 4 oz. can mushrooms
1 c. chicken broth

Sprinkle pheasant inside and out with salt and pepper. Place bay leaf, garlic, celery leaves, and lemon in cavity. Tie legs together with string. Turn wings under the back. Cover breast with bacon and a cheese cloth (4 thicknesses) soaked in the melted butter. Place pheasant breast up and arrange the onion slices and mushrooms with liquid around pheasant. Pour chicken broth over the pheasant. Cover and roast in pre-heated oven for 30 minutes per pound. Baste frequently with liquid in pan. Uncover after first 30 minutes.

12/27/66

STEWED PHEASANT

Skillet

1-1½ hours (serves 4)

1 dressed pheasant
1 c. seasoned flour
1 t. salt
1/8 t. pepper
2 T. melted butter

1 pint cream or milk
½ c. chopped celery
2 T. minced onion
1 T. flour
1 can chopped mushrooms (4 oz.)

Disjoint pheasant and dredge in seasoned flour. Brown quickly in a deep pan or skillet with butter. Add cream, celery, and onion. Simmer until meat is tender 1-1½ hours. Remove meat and make gravy using 1 T. flour. Add mushrooms and simmer 5-10 minutes and serve.

11/8/67

MEAT PIES

325° - 350° (serves 4)

CHICKEN PIE

Pie Plate

1 small chicken
2 cloves garlic
½ c. white sauce
3 T. broth

¼ c. Parmesan cheese
canned asparagus spears
Mazzorella or Muenster cheese grated
top crust for pie

Boil chicken with garlic. Save broth. make white sauce. Add broth and Parmesan cheese. Line pie plate with asparagus. Flake the chicken over asparagus. Pour white sauce over. Sprinkle cheese on top. Cover with pie crust and vent. Bake for 20 minutes until crust is golden.

10/20/66

CHICKEN POT PIE

Casserole

425° (serves 4)

½ c. butter
1 c. finely chopped celery
¾ c. sliced mushrooms
1/3 c. enriched flour
1 t. salt
1/8 t. pepper
1 c. milk
1½ c. chicken broth

2 c. coarsely chopped cooked chicken
2 c. sifted flour
4 t. baking powder
¼ t. pepper
1 t. salt
1 well beaten egg
3 T. melted butter
2/3 c. milk

Melt butter in large saucepan. Add celery and mushrooms and cook slowly 5 minutes. Stir in flour, salt, and pepper. Add milk and chicken broth gradually, stirring constantly. Cook until sauce is thickened. Stir in chopped chicken. Stir all dry ingredients together. Add melted butter, beaten eggs, and milk to make a moist stiff batter. Pour chicken in greased 2 quart casserole. Drop dumplings by teaspoonfuls on top and bake in hot oven for 30 minutes.

4/10/67

ENGLISH MEAT PIE

Skillet

450°

1½-2 lbs. lean pork or beef, diced
1 medium onion diced

salt and pepper
corn starch

Place meat, salt and pepper, and onion in skillet. Cook until tender. (1-1½ hours low heat.) Thicken with corn starch and bake. (30-35 minutes.)

11/12/63

ENGLISH PORK PIE

Pastry Shells

375° (serves 6)

1 lb. pork
1 onion
salt and pepper to taste

1 package unflavored gelatin
¾ c. pork juice
6 pastry shells unbaked

Cook pork for one hour with onion and seasonings. Separate meat from bone and cut up fine. Mix gelatin with pork juice. Pour over the meat and stir. make pastry in regular way. (listener uses vegetable oil) Fill each pastry shell 2/3 full with meat mixture. Pinch edges of the pastry to secure. Bake until golden brown.

4/19/65

MEAT PIES

GROUND BEEF PIE

9" to 10" Pie Plate

400° (serves 6)

- 1 double crust for 9" to 10" pie
- 1½ lb. ground beef
- ½ c. sliced celery
- ¼ c. flour

- 1 c. water
- 1 package (10 oz.) frozen peas
- 1 package onion soup mix
- ¼ t. oregano

Cook beef and celery together until lightly browned. Pour off drippings. Sprinkle on flour and mix thoroughly. Add ¼ c. of the water to the peas and cook just until defrosted. Add peas and liquid, soup mix, remaining water, and oregano to meat mixture. Bring just to boil. Pour into crust, put on top crust, seal, and vent. Bake 30 minutes.

2/1/68

I guess this recipe is my claim to fame. One of Bob's favorites, this also seems to be a favorite of most of the listeners.

JO'S PORK PIE

Casserole

400° (serves 4-6)

- 3 c. cubed left over pork
- 3 c. sliced carrots cooked
- 3 T. fat
- ¼ c. chopped peeled onion
- 3 T. flour
- 1½ c. well seasoned chicken broth or chicken bouillon

- ½ t. Kitchen Bouquet
- ¼ t. ginger
- 1/8 t. dry mustard
- 1 t. salt
- 1 c. chopped green peppers
- 1 recipe pie crust
- 1/16 t. thyme in crust

Cook carrots until barely tender. Fry onion in fat 1 minute. Stir in flour. Add broth stirring frequently until broth thickens. Add spices. Combine sauce, pork, carrots, and green peppers. Pour into greased shallow baking dish. Mix thyme with pastry and roll out. Place over casserole and vent. Bake for 25 minutes or until pastry is golden brown. (I usually forget the thyme, but it tastes better with it. The last time I used biscuit dough instead of pastry, and the boys loved it.)

4/29/66

MEAT PIE

Casserole

375° 30 minutes

- 2 c. cooked meat
- 2 c. cooked cubed potatoes
- 2 c. white sauce or brown gravy

- 1 c. cooked onions
- ½ c. vegetables (peas, corn, etc.)
- salt and pepper to taste

Combine and put in 3 quart casserole. Cover with pastry:

- 2 c. pastry flour
- ½ t. salt
- ½ t. baking powder

- ¾ c. shortening
- 1 well beaten egg
- 5 T. water

Sift flour, salt and baking powder. Cut in shortening. Add egg and water, mixing well. Roll out to size of casserole dish. Place on top, vent, and bake.

1/27/65

MEAT PIES

MEAT POT PIE

Two 9" Pie Plates or Casserole

400° 325° (serves 5-9)

4 lbs. stew meat
5 T. flour
1 t. poultry seasoning
½ t. pepper
¼ t. nutmeg
¼ t. cinnamon
¼ t. ginger
2 c. tomato juice
1 c. beef bouillon

1 t. salt
½ t. oregano
1 can mixed vegetables (no. 203)
2 medium size onions chopped
1 t. sugar
1 package frozen peas
2 T. butter
2 T. flour

Coat meat thoroughly in 5 T. flour seasoned with next 5 ingredients. Brown in 2 T. butter and 2 T. flour mixed. Cover with 1 c. bouillon and simmer 1 hour and 20 minutes. Add vegetables, onions, remaining bouillon, tomato juice, and peas. Cook 40 minutes. Place in 2 deep 9" pie shells or casserole. Apply top crust and vent well. Bake 5 minutes at 400°. Reduce heat to 325° and bake 25 minutes more.

5/10/67

MONDAY'S MEAT PIE

Dutch Oven

350° (serves 6-8)

½ c. each diced celery and onion
½ c. chopped green peppers
2 to 3 c. cubed left over beef
1 to 2 c. cubed left over potato

1 to 2 c. cubed left over carrots
1 c. canned peas
2 to 3 c. gravy
4 slices dried bread crumbs

Brown celery, onions, and green pepper in hot fat. Add meat, potatoes, peas, and carrots. Add gravy and season to taste. Pour into Dutch oven. Top with bread crumbs browned in butter. Bake for 30 minutes.

6/6/66

NEW YEAR'S MEAT PIE (Quebec)

9" Pie Plate

350° (serves 8)

1 lb. lean pork
1 c. mashed potatoes (no milk)

salt and pepper
1 t. cinnamon

Boil meat until well done and save broth for mixing. Chop meat quite fine (makes 2 cups). Mix everything. Adding as much broth as necessary to make very moist — almost sloppy. Bake in regular 9" pie crust, vent. Bake ½ hour or until brown. Used as a snack, not as main dish. Very rich. 11/13/63

PORK PIE

8-9" Pie Plate

425° - 350°

2 crusts for 8 or 9" pie shell
1½ lb. ground pork
½ onion

butter or shortening
salt and pepper
cinnamon to taste

Saute onion in butter. Season. Cook meat without browning (about 20-25 minutes.) Skim off some of the fat from pan and pour meat into prepared crust. Place on top crust, seal edges and vent well. Bake 425° for 15 minutes. Reduce to 350° for 30 minutes.

8/25/67

SHEPHERDS PIE NUMBER 1

Casserole

350°

2 lbs. ground chuck
1 t. salt
8 portions of instant
mashed potatoes (4 c.)

1 t. thyme
2 T. flour
½ canned tomato juice
3 eggs

Season beef with salt and thyme. Cook in skillet until brown. Drain juice into small pitcher. Stir flour and tomato juice into meat. Beat eggs into potatoes until smooth. Line bottom and sides of large casserole with potatoes, saving some for top. Fill with meat mixture. Top with potatoes making sure to seal well. Bake 30 minutes until top is golden brown. make gravy from meat juice and serve with pie.

6/2/66

SHEPHERDS PIE NUMBER 2

Casserole

350°

1 lb. ground beef
2 T. diced green pepper
1 small-medium onion diced
salt and pepper to taste
paprika to taste

1 small can tomato sauce or
can of whole tomatoes
4-5 medium potatoes mashed
1 can drained corn
butter

Cook first 7 ingredients together until meat is brown (10 minutes). Prepare mashed potatoes. Place hamburger mixture in 1½ quart casserole and pour corn over top. Place mashed potatoes on top of corn, dot with butter. Bake uncovered for 30 minutes.

1/19/67

SHEPHERDS PIE NUMBER 3

Casserole

350°

cold roast beef
1 small onion

left over gravy or milk
mashed potatoes

Grind beef and onion on medium cutter. Moisten with gravy or milk. (Make it fairly moist.) Put in casserole and pile mashed potatoes on top. Bake for 1 hour.

1/28/65

CHRISTMAS MEAT PIE

8-9" Pie Pan

400° 30 minutes (serves 6-8)

1 T. fat
1 lb. ground round or chuck
1 large onion chopped

1½ t. poultry seasoning
double pie crust for 8 or 9 inch pie

Melt fat in skillet. Add meat and onion. Brown and crumble meat with a fork. (5-10 minutes) Add poultry seasoning. Prepare pie crust. Fill crust as in a normal pie, putting on top crust. Vent well with a knife. Bake 30 minutes. Can be frozen and baked later.

3/6/67

PASTIES – STUFFING

PASTIES WITH HAMBURGER

9 inch Pie Plate

Pre-heat 375° , 325° 1 hour (serves 3-4)

Pastry:

1 package dry Jiffy mix
½ package onion chip dip

Filling:

1 lb. hamburger not too lean

2 onions cut up
3 medium potatoes cut up
4 carrots cut up
salt and pepper
¼ to 1/3 c. water

Blend pastry ingredients well and set aside. Brown meat quickly for 5 minutes. Remove and drain fat. Form broth by mixing water with browned residue from meat in bottom of pan. Set aside. Roll out 2 crusts 1/8" thick and line a 9" pie pan. Mix all vegetables and meat together and fill crust. Pour broth from pan over mixture. Place on top crust and seal tightly. Vent with one small hole in top crust. Pre-heat oven. Place pastie on lower shelf. Turn oven down immediately. 1/13/67

IRON MOUNTAIN PASTIE

375° 45-50 minutes 350° 15 minutes (makes 4)

Pastry:

3 c. sifted flour
¾ c. shortening and lard mixed
water
¼ c. scraped suet

Filling:

1¼ lb. sirloin steak diced
4 medium potatoes, sliced
2 medium onions, sliced
¼ c. sliced rutabaga
salt and pepper

Sift flour into bowl. Add shortening and suet and cut in until coarse crumbs are formed. Add enough water to make soft dough. Divide into 4 parts. Roll or pat into good sized circles. Combine meat, potatoes, onion, and rutabaga. Divide mixture into 4 parts and place 1 part on one side of each circle. Sprinkle with salt and pepper and fold the dough over. Seal edges completely. Bake. 11/22/63

PASTIE NUMBER 6

(said to be like pastie at Lehto's in upper peninsula)

Almost exactly like the above recipe except for the addition of Accent after the salt and pepper. Also dot with butter or margarine before sealing. Bake 375° for 30-35 minutes, reduce to 350° for 15 minutes longer. 2/16/67

HINTS FOR PERFECT BREAD STUFFING

Stale bread: 1 slice = 1 c. diced. Use 1 c. per 1 lb. fowl.

For every 4 slices bread use:

½ stick butter, scant ½ t. salt,
¼ t. Accent, 1/8 to ¼ t. poultry seasoning,
1/8 t. pepper, 1 egg or 2-4 T. broth.

Melt butter and add seasonings. Pour over bread and toss until bread is covered. Add egg or broth. Egg gives a firm dressing. Broth gives a crumbly dressing. Don't use eggs unless you serve immediately. Don't toss very much, mix gently.

For more flavor you may add chopped onion, chopped green pepper, and/or chopped cooked giblets. To cook separately from bird: Place in covered pan. Put a pan of water in the bottom of the oven . . . Bake 325° for 2 hours.

STUFFING

BASIC BREAD STUFFING NUMBER 1

6 slices white bread dried out in oven and broken in small pieces. 2 stalks celery cut fine, 1 medium large onion chopped fine, 2 eggs, salt and pepper, 2 T. water if necessary. Mix. (If you wish add 1 small delicious apple chopped very fine.) 9/30/66

BASIC BREAD STUFFING NUMBER 2

3-4 c. diced bread crumbs, 1 onion ground with 2-3 sticks celery. Moisten with chicken broth or bouillon cubes and butter to make proper consistency. Salt and pepper to taste. 10/3/66

BASIC BREAD STUFFING NUMBER 3

1 stick butter or margarine melted
1 c. chopped celery
2 c. chopped onion
½ c. chopped parsley

6 c. cold crumbled breadcrumbs
salt and pepper to taste
2-3 t. poultry seasoning
broth or cream

Saute onions and celery in butter. Add to crumbs tossing gently with 2 forks. Add parsley and seasonings. Moisten with broth made from giblets or use cream. 11/8/67

BASIC BREAD STUFFING NUMBER 4

3 T. rendered chicken fat or butter
50 saltine crackers
1 medium onion chopped
½ c. celery chopped

1 T. parsley chopped
1 t. thyme or poultry seasoning
pinch pepper
1 c. giblet broth
chopped giblets

Brown onion in 3 T. rendered fat or butter. Add celery and simmer until soft, covered. Add broth and chopped giblets, crumbled crackers, and remaining ingredients. Stir until thoroughly moistened. Stuff fowl. (For a different taste add 1 small can cream style corn and 4-5 extra crackers.) 5/25/67

FRANKENMUTH CHICKEN STUFFING

(the "long" of it)

350° 1 hour 15 minutes

15 slices of stale bread in small pieces
2 c. cooked chicken meat with skin
3 c. chicken broth or water
½ c. chopped onion
¼ c. chicken fat or shortening

1 t. salt
1 t. Accent
1 T. chopped parsley
½ c. chopped celery
2 whole eggs
¼ t. pepper

Grind the meat, onion, celery, and parsley medium coarse. Soak bread in broth until fairly soft. Add above ingredients along with spices, fat and eggs. Stir mixture lightly only enough to mix ingredients. Place in baking dish so dressing will be approximately 3" deep. Do not pack. Bake. 6/1/64

STUFFING

FRANKENMUTH CHICKEN STUFFING (the "short" of it)

Day old fruit bread, ground up left over chicken. Water to moisten. Add Frankenmuth seasoning.

5/18/64

SOUTHERN CORN BREAD STUFFING NUMBER 1

corn bread	2 c. cooked rice
butter	salt
celery	pepper
onions	1 T. sage
4 eggs	chicken broth

Bake corn bread in a 9" pan. Crumble while hot. Add butter, celery, onions, eggs, rice, salt, pepper, and sage. Beat well. Pour enough chicken broth over to make soft. Stuff chicken and put excess dressing on bottom of the pan.

4/15/64

SOUTHERN CORN BREAD STUFFING NUMBER 2

(for medium chicken)

1 stalk celery chopped	1½ T. liver chopped
½ t. salt	1 neck
¼ t. poultry spice	2½ c. water
¼ green pepper chopped	4½ c. corn bread crumbled
1½ t. pepper	1 t. salt
3 giblets	½ t. poultry seasoning
1 stick butter or margarine	½ t. paprika

Boil first 10 ingredients together in 2 and 1/2 quart saucepan. Let come to boil slowly. Simmer 30 minutes. Drain liquid from boiled mixture. Reserve. Chop giblets, liver and neck. Combine all ingredients with liquid from giblets to right consistency. Spoon into chicken 1 hour before chicken is through cooking.

4/10/64

GOOSE STUFFING FOR 8 POUND BIRD

6 slices dried bread, broken fine	salt and pepper
2 large onions chopped fine	dash turmeric
2 t. powdered sage	dash celery salt

Mix with a little chicken stock.

11/24/64

MASHED POTATO STUFFING NUMBER 1

3 c. cubed bread	1 t. poultry seasoning
2 c. mashed potatoes	1½ t. salt
½ c. chopped onion	¼ t. pepper
¼ c. butter or margarine	

Mix well. Stuffs a 7½ lb. duck.

12/23/66

STUFFING

MASHED POTATO STUFFING NUMBER 2

12 to 15 lb. bird

1½ lb. pork sausage or giblets
3-4 medium onions cut up
1 dozen medium potatoes
lots of butter
milk

½ loaf of cut up dry old bread
sage or poultry seasoning to taste

Saute sausage and onion until brown. Pour off excess grease. Cook and mash potatoes with lots of butter and usual amount of milk. Combine sausage, onions, and potatoes. Add bread and seasonings.

2/14/64

MASHED POTATO STUFFING NUMBER 3

(for 8 lb. turkey)

1 lb. ground pork
8 potatoes mashed
butter

milk
sage to taste
½ t. salt
1/8 t. pepper

Fry pork until well done. Whip potatoes dry. Add butter and very little milk. Add seasonings.

2/14/64

HAMBURGER STUFFING

1 small stalk celery chopped
1 medium green pepper chopped
2 c. chopped onions
2 T. butter
½ loaf bread
milk

1 t. salt
½ t. pepper
1 T. sugar
1 t. poultry dressing
1 lb. ground sirloin or beef

Soak bread in milk. Fry in butter 5 minutes. Add spices. Mix all ingredients thoroughly and stuff bird.

11/26/63

MEAT STUFFING (ELEGANT TURKEY DRESSING)

7 cups

½ c. butter or margarine
1 c. chopped onions
1 c. chopped celery
1 c. dried peaches or apricots
cut in small pieces
1 c. brazil nuts chopped

2 T. chopped parsley
2 packages stuffing mix or
1 package stuffing mix and
1 medium sized skillet corn bread
1 chicken bouillon cube dissolved in
1 c. boiling water

Heat butter in fry pan over low heat and toss in onion and celery. Cook slowly 10 minutes. Combine fruit, nuts, parsley, and stuffing. Mix lightly. Stir in onion and celery slowly. Add bouillon and mix well.

10/4/66

STUFFING

OATMEAL STUFFING FOR TURKEY

(6-7 lb. bird)

2 c. Scottish oatmeal (Ogilvie)
1 medium onion cut fine
1 t. salt
dash of pepper

sage to taste
¼ c. butter
boiling water

Mix everything but water. Add water to make proper consistency. Stuff.

11/26/63

ONION CELERY STUFFING

(15 lb. bird)

6 c. toasted bread crumbs
¼ c. minced onion
1 c. minced celery
1 t. poultry seasoning

salt and pepper to taste
1/3 c. butter
hot water or broth to moisten

Mix and stuff turkey.

1/25/68

PORK SAUSAGE STUFFING

1 lb. pork sausage in bulk
1 large onion
½ c. chopped celery
salt and pepper to taste

poultry seasoning to taste
7-9 medium potatoes
2 T. butter or margarine
bread crumbs

Boil and mash potatoes. Add onion and celery which has been sauteed in butter. Mash sausage and seasonings together. Add bread crumbs for dryer stuffing.

2/28/64

CRACKER PORK-SAUSAGE DRESSING

Roasting Pan

(12-15 lb. fowl) 350° 2 hours

1½ lb. saltines
10 eggs
1 t. pepper
1 qt. milk

1 large onion chopped
1 t. salt
3 heaping T. thyme
¾ lb. bulk pork sausage

Break crackers into large roasting pan. Pour milk over and set for 1 hour. When the hour is up add beaten eggs, onion, salt, pepper, and thyme. Break sausage into bite size pieces. Stir in with spoon for several minutes, then mix by hand until well blended. Stuffing will be very moist. Use to stuff bird or cook separately with pieces on top. Bake uncovered. Turn pieces over after one hour.

12/23/66

PRUNE AND APPLE STUFFING

(3-4 lb. bird)

3 c. bread crumbs
¼ c. melted fat
1 t. salt
few grains pepper

1 c. apples pared in quarters and
stewed in a little sugar
½ c. soaked, steamed and stoned prunes
½ c. nutmeats broken into pieces

Mix together and stuff bird.

(What with the stewed apples and stoned prunes, this should be called "Tipsy Stuffing".)

SAGE STUFFING NUMBER 1

(4 pork chops or 3 lb. chicken)

- ¼ c. finely chopped onion
- ¼ c. butter or margarine
- 2 t. finely chopped celery leaves
- 3 c. cubed 3 day-old-bread
- ½ t. sage
- ¼ t. salt
- 1 egg beaten
- ½ t. pepper
- ½ c. milk

Saute onions in butter until transparent. Add celery leaves, bread, and seasonings. Toss lightly. Coat with butter and remove from heat. Sprinkle combined milk and eggs over bread mix. Stir lightly. Pack loosely in cavity of bird.

6/1665

SAGE STUFFING NUMBER 2

(10-12 lb. bird)

- 9 c. soft bread crumbs toasted
- 1½ t. salt
- ½ t. ground pepper
- 1/3 c. minced onion
- ½ c. melted butter or margarine
- 3 t. ground sage
- ½ c. turkey stock or 1 chicken bouillon cube and ½ c. water

Mix ingredients in order.

6/15/65

SUMMER SAVORY STUFFING

(20 lb. bird)

2 large loaves day-old-bread, grated very carefully. Salt and pepper to taste. ¼ t. "Gourmet" summer savory to each 4 c. bread. 2-3 sticks of butter or margarine, and 2 c. finely chopped onions. Mix. (Summer savory is a Spice Island product. The "Gourmet" summer savory is just a little stronger than the regular.)

11/23/65

WILD RICE STUFFING NUMBER 1

- 2 c. wild rice
- ½ t. salt
- little onion juice
- ¼ t. each: pepper, sage, thyme
- 2 T. melted butter

Mix and stuff.

5/31/67

WILD RICE STUFFING NUMBER 2

(4 lb. bird)

- 2 c. wild rice
- 1 t. salt
- ½ t. pepper
- 1 T. onion grated
- 4 T. celery finely chopped
- ¼ c. melted butter or margarine

Cook rice. Dry and fluff it by shaking pan over very low heat for 10 minutes. Add remaining ingredients. Stuff

STUFFING – GRAVY

WILD RICE MUSHROOM STUFFING (Cornish Game Hen)

425° 1 to 1¼ hours

1/3 c. chopped onion	4 T. butter
1 c. chopped mushroom	¼ lb. sausage meat
1½ c. boiled wild rice	1 t. salt

Saute onion in 2 T. butter 5 minutes or until lightly brown. Remove from pan. Add remaining 2 T. butter and saute mushrooms 5 minutes. Remove from pan. Fry sausage meat until lightly brown stirring constantly. Remove from heat. Stir in onion and mushrooms. Add rice and salt mixing lightly. Stuff bird. Place in shallow roasting pan. Pour melted butter over bird. Sprinkle with salt and pepper. Bake, basting occasionally.

3/15/65

CHESTNUT TURKEY STUFFING

(16 lb. bird)

1 large loaf bread 2-day-old	6 T. butter
salt, pepper, and sage to taste	2 lbs. ground sausage meat
2 large onions chopped	chestnuts to taste

Break bread in small pieces. Add seasonings and toss lightly. Saute onion in butter until transparent. Add meat and brown slightly. Pour over bread crumbs and toss lightly. Add chestnuts and mix well.

11/15/65

GRAVY

1: Brown 1 c. flour in heavy skillet until color of peanuts. (low heat). Store in jar. Use 2-3 T. with meat drippings or bouillon cubes in water.

2: Roll finely 8 gingersnaps and mix with a little water to make a paste. Add to drippings or beef stock.

3: Easiest way: Roue flour in aluminum pie pan on top shelf of oven over meat. (1 t. Kitchen Bouquet for nice flavor or 1 t. instant coffee stirred into flour)

10/31/63

CHICKEN GRAVY (Yellow)

¼ c. melted butter, margarine or	1 c. chicken broth
chicken fat	1 c. milk
3 T. all purpose flour	

Blend butter with flour. Add broth and milk. Cook over low heat stirring constantly until thick.

8/8/67

GRAVY

CHICKEN CUSTARD (used for gravy—cut in half)

1 c. chicken fat
1 c. sifted flour
4 c. chicken broth

1 c. milk
2 t. salt
4 slightly beaten eggs

Melt fat in large saucepan. Blend in flour. Gradually add broth and milk. Stir constantly. Add salt. Continue cooking and stirring 5 minutes until mixture becomes thick. Blend a little of hot mixture into eggs. Add egg mixture to hot mixture. Cook 3-4 minutes over low heat. Use this for Chicken pot pie. If you use this for gravy, cut the recipe in half and reduce the amount of flour. 2/11/65

EGG GRAVY NUMBER 1

(serves 6-7)

3-4 large eggs
3 c. milk
3 T. butter or margarine

1 T. corn starch
4 T. flour
salt and pepper to taste

Beat eggs until fluffy. Add milk and beat again and set aside. Melt butter very slowly in saucepan. Mix together flour and corn starch. Add to butter. Brown lightly. Add $\frac{1}{4}$ c. egg mixture and stir. Add remaining mixture gradually. Stir over medium heat until mixture thickens. Add more milk if too thick. Salt and pepper to taste. 12/15/64

EGG GRAVY NUMBER 2

(serves 8)

1-2 T. bacon grease or shortening
1 egg
1 heaping T. flour

salt
pepper
 $1\frac{1}{2}$ to 2 c. milk

Heat shortening. Drop in egg and stir with fork. Just before egg is cooked add flour, salt and pepper. Stir and cook until it starts to brown. Add milk. Cook like gravy until thick. (The amount of milk depends on how thick you want your gravy.) 12/11/64

GRAVY WITH NO MEAT

2 T. shortening
 $\frac{1}{3}$ c. flour

salt to taste
milk

Melt shortening in frying pan. Add flour and brown until quite dark. Add salt to taste. Add enough milk to make right consistency. 6/10/63

STEW

BEEF STEW NUMBER 1

Pressure Cooker

15 pounds pressure, 10 minutes

1 lb. beef cubed
1 T. oil
 $\frac{3}{4}$ c. dry red wine
 $\frac{1}{4}$ c. water
1 medium can tomatoes
1 package frozen mixed vegetables

2 to 3 medium potatoes peeled and quartered
1 medium onion diced or
small whole onions
1 bay leaf
pinch oregano
1 T. flour

Brown beef in bottom of pressure cooker with oil. Remove excess oil when brown. Add remaining ingredients. Cover and cook. (Add flour to thicken gravy.)

1/10/66

BEEF STEW NUMBER 2

Casserole

350° 2 hours

1 lb. cubed beef
1 T. fat
1 diced onion
salt and pepper
2 c. tomatoes

2 large potatoes cut up
2 to 3 carrots diced
 $1\frac{1}{2}$ c. string beans chopped
pinch garlic salt
 $\frac{3}{4}$ c. water

Brown beef in fat. Add remaining ingredients. Put in casserole dish. Bake.

10/21/63

BRUNSWICK STEW

Dutch Oven

2 hours (serves 6)

2 onions sliced
2 T. bacon fat
one $2\frac{1}{2}$ lb. frying chicken
salt and pepper
3 c. water
3 tomatoes peeled and quartered

$\frac{1}{2}$ c. cooking sherry
2 t. Worcestershire sauce
1 lb. lima beans
 $\frac{1}{2}$ c. okra
3 ears corn
2 T. butter
 $\frac{1}{2}$ c. bread crumbs

Brown onions in bacon fat until transparent. Remove from fat. Place onions and chicken in Dutch oven. Add seasonings, water, tomatoes, sherry, and Worcestershire sauce. Cook slowly over low heat 30 minutes. Add fresh beans, okra, corn (cut from cob). Simmer 1 hour. Cover with butter and bread crumbs. Cook $\frac{1}{2}$ hour longer.

3/19/65

STEW

HEARTY BEEF STEW

Dutch Oven

1½ hours

1 lb. stewing beef
flour
fat
1 small onion
1 T. onion powder
1 t. paprika

1 T. prepared mustard
1 T. Worcestershire sauce
4 medium potatoes
3 carrots
1 can peas or
1 package frozen vegetables

Dredge beef cubes in flour. Brown beef and onion in fat. When done cover with hot water. Add seasonings and let simmer until meat is tender. (1 to 1½ hours) Add more hot water if necessary. Cook carrots and potatoes in separate pan until tender and add. Add peas or frozen vegetables. Thicken with flour.

1/10/66

JO'S STEW

(This is another recipe that Bob requests quite frequently.)

3 hours

2 lbs. beef chuck cut into 1 to 2 inch
cubes
2 T. fat
4 c. boiling water
1 T. lemon juice
1 t. Worcestershire sauce
1 clove garlic mashed
1 medium onion sliced
1 to 2 bay leaves

1 T. salt
1 t. sugar
½ t. pepper
½ t. paprika
dash allspice
6 carrots cut up
3 medium potatoes cut up
1 jar small onions (not cocktail size)
1 green pepper cut up

Thoroughly but slowly, brown meat on all sides in hot fat (20 minutes). Add water and seasonings. Cover and simmer 2 hours. Stir occasionally. Add water if necessary. Remove bay leaves. Add carrots and potatoes and cover. Cook 30 minutes longer or until vegetables are done. Add onions and green pepper 5 minutes before vegetables are done. (We like the green pepper crisp.)

OX TAIL STEW

5 hours 45 minutes (serves 10)

2 to 3 ox tails
¼ c. oil
flour
salt
pepper
2½ c. water
1 c. sliced onion
2 c. canned tomatoes (303 can)
1 T. fresh or frozen lemon juice

1 clove garlic halved
1 t. Worcestershire sauce
1 t. sugar
4 whole cloves
2 bay leaves
1 T. salt
carrots
small whole onions
potatoes quartered

Soak tails 2-3 hours in salt water. Remove. Coat with salt, pepper, flour, and brown in oil. Add water and next 9 ingredients and mix well. Cover and simmer for 2 hours. Add vegetables and continue cooking until done. (approximately 45 minutes) Thicken juice for gravy.

4/5/67

STEW

IRON ORE STEW

Dutch Oven

1½ hours

1 lb. ground chuck
2 c. diced celery
½ to 1 small can tomato sauce or
paste

1 t. salt
6-8 medium carrots sliced
½ c. chopped onion
½ t. pepper

Brown chuck in Dutch oven. Add remaining ingredients stirring. Simmer. Thicken with flour or corn starch. 10/20/65

BEEF KIDNEY STEW

1 to 2 hours

1 beef kidney
1 t. baking soda

your favorite beef stew

Pour boiling water over kidney and add baking soda. (watch for foaming action) When foaming stops (approximately 15 minutes) rinse kidney in clear water. Place kidney in clean pot and pour more boiling water over. Boil 1 to 1½ hours. Pour off boiling water and cool the meat. Break apart with hands and remove white muscle. Make stew as usual and put kidney in with beef. Serve as stew. (Or put in casserole and make biscuit topping and serve as a kidney pie.) 1/29/64

LONDON BEEF BAKE (STEW WITH DUMPLINGS)

375° 55 to 65 minutes (serves 6-8)

2 cans Dinty Moore beef stew
1½ c. flour
3 t. baking powder
¼ t. salt
½ t. instant minced onion

1 t. celery seed
3 T. cooking oil
¾ c. milk
2/3 c. buttered bread crumbs

Pre-heat oven and heat stew in 2½ quart casserole for 15 minutes. Sift together flour, baking powder and salt. Add remaining ingredients except crumbs. Stir until moistened. Drop by Tablespoonfuls into buttered crumbs. Roll to coat. Place on stew and bake uncovered 40 to 50 minutes or until golden brown. (If using self rising flour, omit baking powder and salt.) 1/31/68

PUT-TOGETHER BEEF (STEW)

1 hour (serves 4-6)

1 lb. stewing beef cubed
1 T. fat
1 medium onion diced
1 green pepper diced
1 c. celery diced

1 c. cooked carrots diced
1 can tomato soup
½ t. salt
dash pepper
¾ soup can of water

Brown meat in fat. Add onions and peppers. Cook 5 minutes. Add rest of ingredients. Simmer 1 hour or until meat is done. Serve on rice. 1/18/67

STAY-A-BED STEW

Casserole

275° 5 hours (serves 6-8)

- 2 lbs. beef stewing meat cut up
- 1 c. carrots cut up
- 1 c. celery cut up
- 2 c. onions diced
- 1 bay leaf

- 1 can tomato sauce
- 1 can beef bouillon
- 3 T. minute tapioca
- 1 can small white potatoes

Build layers in order listed in 2 quart casserole. Cover and bake. Just before stew is done (last 15 minutes) add potatoes. 2/21/67

SHIPWRECKED STEW

- 2 T. fat
- ¾ c. sliced onions
- 1½ lb. ground beef crumbled
- ¼ c. uncooked rice
- 3 c. diced raw potatoes
- 1 c. sliced celery
- 1 large can kidney beans drained

- 1½ t. salt
- 1/8 t. pepper
- ¼ t. chili powder
- ¼ t. Worcestershire sauce
- 1 can tomato sauce (8 oz.)
- 1 c. water

1½ to 2 hours (serves 6)

Melt fat in deep large Dutch oven. Arrange next 6 ingredients in order listed. Mix remaining ingredients in a bowl and pour over stew. Simmer covered 1½ to 2 hours. Shake every 25 to 30 minutes. Don't stir! 5/4/66

VEAL STEW

1 hour 15 minutes (serves 4)

- 1½ lb. stewing veal
- ¼ pint coffee cream
- ½ bottle of ketchup

- 2 to 3 T. flour
- 1 can small mushrooms

Wash veal and boil, skimming off top. Simmer 30 minutes. Remove veal, cool, and cut up into small cubes. Return meat to broth. Add ketchup. Boil 30 minutes until tender. Put cream and flour in small bowl and mix slowly. Add a ladle of hot broth to cream mixture very slowly so as not to curdle. Add slowly to broth mixture stirring constantly. Add mushrooms. Let simmer 10-15 minutes. 6/7/66

HASH

CHINESE HASH

Casserole

350° 1 hour (serves 6)

1 lb. hamburger
1 c. chopped onion
1 c. chopped celery
1 can mushroom soup
1 can cream of chicken soup
1 small can mushrooms

½ c. uncooked rice
2 T. soy sauce
dash pepper
1 can chow mein noodles
1 small can peas
½ c. water

Saute hamburger, onion and celery until vegetables are done. Mix soups, mushrooms, rice, soy sauce, pepper and water. Add to ground beef mixture in 2 quart covered casserole. Bake 30 minutes, uncover and bake 30 minutes more. During last 15 minutes, add peas and noodles.

1/18/67

TEXAS HASH

Casserole

375° 45 minutes (serves 4)

2 medium onions chopped fine
1 medium green pepper chopped fine
3 T. fat or oil
1 lb. ground beef
1 t. chili powder

2 c. canned or fresh stewed tomatoes
½ t. pepper
1 t. salt
½ c. uncooked rice

Saute onion and pepper in fat until the onions are yellow, add beef and saute until brown. Add tomatoes and seasoning. Pour into 1½ quart casserole greased. Add rice and mix well. Cover and bake.

2/8/67

HAMBURGER MUSHROOM HASH

Casserole

400° 20 minutes (serves 6)

1 lb. fresh mushrooms chopped
2 T. butter or margarine
2 lbs. ground beef
flour

1 c. beef stock
½ t. steak sauce
salt and pepper
½ to ¾ c. cracker crumbs

Saute mushrooms in butter until lightly brown. Add meat and cook just until brown, stirring with a fork so meat is broken into small bits. Blend in flour. Add stock and cook, stirring constantly, until mixture is thickened and smooth. Add steak sauce, salt and pepper. Turn into greased casserole. Top with generous amount of cracker crumbs. Bake.

5/16/66

CORNERD BEEF HASH NUMBER 1

Skillet

(serves 8)

6 medium potatoes chopped (cooked)
1 peeled onion chopped
4 c. cornerd beef chopped
4 T. butter

salt
pepper
½ c. boiling water
ketchup or stewed tomatoes

Place potatoes, onions and cornerd beef in bowl and chop very fine. Add seasonings. Melt butter in skillet. Add water. Stir, add hash, stirring lightly until heated through. Cook over low heat pressing down with spatula from time to time until crust forms on bottom. Fold over like omelette. Serve with ketchup or stewed tomatoes.

8/10/65

CORNERED BEEF HASH NUMBER 2 (quickie)

HASH

6 potatoes peeled
1 onion
4 c. corned beef

Casserole

350° 1 hour (serves 6)

water
butter

Put raw potatoes and beef through coarse meat grinder. Chop onion. Butter 1½ quart casserole dish. Add ingredients. Add enough water to make a little bit soupy. Dot with butter and bake uncovered.

8/10/65

TURKEY HASH

Skillet

20 minutes

2 T. butter or margarine
1 c. sliced onion
¼ c. chopped celery
½ t. salt
1/8 t. pepper
1/8 t. poultry seasoning

1 c. left over turkey gravy or
1 c. canned chicken gravy
½ c. milk
2 c. chopped cooked potatoes
2 c. chopped cooked turkey

Saute onion and celery in hot buttered skillet about 8 minutes or until golden. Remove from heat. Add remaining ingredients mixing well. Bring to boil. Reduce heat. Simmer uncovered, stirring frequently, about 20 minutes or until most of the liquid is evaporated. Serve hot.

1/4/66

ROAST BEEF HASH

Baking Dish

350° 1 hour (serves 3-4)

1 medium onion chopped
butter
2 c. cooked roast beef chopped

2 c. diced potatoes uncooked
1 c. beef stock or left over gravy or
bouillon

Brown onion in a little butter. Place in baking dish with other ingredients. Mix well. Bake uncovered 1 hour. (can be browned on top of stove if you like)

6/14/66

GRANDMA'S HASH

Skillet

left over roast beef ground
1 c. potatoes ground
1 small onion ground
salt to taste
pepper to taste

left over gravy or 2 T. cream of celery
or cream of mushroom soup
cracker crumbs or corn meal or
bread crumbs
equal parts butter and Crisco

For every cup of beef use 1 cup of potatoes. Grind beef, potatoes, and onion together. Add salt and pepper. Add gravy enough to moisten so mixture sticks together. Mix together and make into patties. Dip patties in crumbs. Fry in shortening. Brown well on both sides.

6/25/66